

Barbecued Ribs

Source: Bon Appétit July 2012

Ingredients

- 2½ tablespoons kosher salt
- 1 tablespoon dry mustard
- 1 tablespoon paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon freshly ground black pepper
- 8 lbs. baby back pork ribs (8 racks) or St. Louis-style spareribs (4 racks)
- Low-salt chicken broth (optional)
- 1½ cups store-bought or homemade barbecue sauce plus more
- 1 12-oz can Coca-Cola
- 1 cup ketchup
- ¼ cup apple cider vinegar
- 2 tbs mild-flavored (light) molasses
- 1 tbs Worcestershire Sauce
- 2 tsp English mustard powder
- 1 tsp chili powder
- ¼ tsp cayenne pepper

Method

Preheat oven to 350°F. Combine first 5 ingredients in a small bowl. Place each rack of ribs on a double layer of foil; sprinkle rub all over ribs. Wrap racks individually and divide between 2 baking sheets.

Bake ribs until very tender but not falling apart, about 2 hours for baby backs and 3 hours for spareribs. Carefully unwrap ribs; pour any juices from foil into a 4-cup heatproof measuring cup; reserve juices. Let ribs cool completely. **DO AHEAD:** Ribs can be baked up to 3 days ahead (the flavor will be more developed, and the cold ribs will hold together better on the grill as they heat through). Cover and chill juices. Rewrap ribs in foil and chill.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Add broth or water to rib juices, if needed, to measure 1½ cups. Whisk in barbecue sauce to blend.

Grill ribs, basting with barbecue sauce mixture and turning frequently, until lacquered and charred in places and heated through, 7-10 minutes. Transfer to a cutting board; cut between ribs to separate. Transfer to a platter and serve with additional barbecue sauce.

All-American Bbq Sauce

Bring all ingredients to a boil in a large saucepan over medium heat. Reduce heat to low and simmer, stirring often, until sauce is thickened and begins to turn dark red, about 20 minutes. Let cool.

Notes

DO AHEAD Can be made 2 weeks ahead. Cover and chill.