

Who Loves Ya Baby-Back?

Ingredients:

2 whole slabs pork baby back ribs

Dry Rub:

8 tbl. light brown sugar, tightly packed

3 tbl. kosher salt

1 tbl. chili powder

½ tsp. ground black pepper

½ tsp. cayenne pepper

½ tsp. jalapeno seasoning or red chili pepper flakes

½ tsp. Old Bay Seasoning

½ tsp. dried thyme

½ tsp. onion powder

Braising Liquid:

1 cup white wine

2 tbl. white wine vinegar

2 tbl. Worcestershire Sauce

1 tbl. honey

2 cloves garlic, chopped

Directions:

Preheat the oven to 225°. In a bowl, combine all dry ingredients and mix well. Place each slab of baby back ribs on a piece of heavy-duty aluminum foil, shiny side down. Sprinkle each side generously with the dry rub. Pat the dry rub into the meat. Refrigerate the ribs for a minimum of 1 hour or overnight. In a microwavable container, combine all the braising ingredients. Microwave on high for 1 minute. Or bring to a boil in a saucepan and simmer for 1 minute.

Place ribs on a baking sheet. Open one end of the foil on each slab and pour half the braising liquid into each foil packet. Tilt the baking sheet in order to equally distribute the braising liquid. Braise the ribs in the oven for 2 ½ hours. At this point you can allow the ribs to cool. When ready to reheat, brush with your favorite BBQ Sauce and throw on the grill. (Note: you can also reduce the braising liquid and use that to baste your ribs on the grill.)

~ Credit: Alton Brown