

# Baby Back Ribs

**Serves:** 6 (or 4 very hungry people)

This recipe makes fall-off-the-bone ribs that are not overdone. Allow yourself five hours total for this recipe (1.2 hours prep & 3.8 total cook time). It doesn't require full-time attention, so you have plenty of time to make your starters, side dishes and desserts.

## Ingredients

2 whole slabs pork back ribs (the bigger the better so long as you can figure out how to fit 2 half slabs into a broiler pan)

### *Dry Rub*

*8 tablespoons packed light brown sugar*

*3 tablespoons kosher salt*

*1 tablespoon chili powder*

*½ teaspoon ground black pepper*

*½ teaspoon cayenne pepper*

*½ teaspoon Old Bay Seasoning\**

*½ teaspoon rubbed thyme*

*½ teaspoon onion powder*

### *Braising Liquid*

*1 cup white wine*

*2 tablespoons Worcestershire sauce*

*2 tablespoon white wine vinegar*

*1 tablespoon honey*

*2 cloves garlic, chopped*

1. Preheat oven to 250°
2. Combine dry rub ingredients in a bowl and mix well
3. Cut each slab of ribs in half and pat all surfaces dry
4. Place each half slab of ribs on a sheet of heavy-duty aluminum foil large enough to seal in the ribs (shiny side of foil down)
5. Sprinkle each side of the ribs generously with the dry rub and pat the dry rub into the meat
6. Seal three sides of each half slab in the foil, leaving one sealable side open
7. Refrigerate the ribs for a minimum of 1 hour
8. Combine all the braising ingredients in a microwavable bowl or container and microwave on high for 1 minute
9. Place the ribs into 2 broiler pans, 2 half slabs in each
10. Scoop the braising liquid into the foil packets, distributing it evenly among the half slabs and seal the open ends
11. Braise the ribs in the oven for 2½ hours
12. Open the packets (carefully!) and pour the braising liquid into a medium saucepan.
13. Remove the ribs from the packets, place them back in the broiler pans and cover with foil
14. Bring the braising liquid to a boil. Once boiling add dry rub to the braising liquid, 1 tablespoon at a time, until it begins to thicken.
15. Continue to simmer the sauce until it has a thick syrup consistency.

16. Brush some glaze onto the ribs and place them under the broiler just until the glaze caramelizes lightly
17. Cut the ribs into individual pieces and serve the remaining sauce on the side, or cut the ribs into 2 rib pieces and toss each piece on a bowl with some of the sauce, or serve the ribs with your favorite barbeque sauce on the side

\*You can make your own Old Bay Seasoning by combining as much of the following ingredients as you have in a blender or small electric chopper (bay leaves are a must):

- |                                |                              |
|--------------------------------|------------------------------|
| 1 tablespoon black peppercorns | ½ teaspoon mustard seeds     |
| 1 tablespoon celery seeds      | 4 whole cloves               |
| 6 bay leaves                   | 1 teaspoon Hungarian Paprika |
| ½ teaspoon whole cardamoms     | ¼ teaspoon mace              |

Based on Alton Brown's "Who Loves Ya Baby-Back?"