

Joe’s Whiskey Grilled Baby Back Ribs





Lamb Dissection: Rib, Ribs, Rib

Instructions

1. Preheat oven to 300° F (150° C)
2. Cut each full rack of ribs in half, so that you have 4 half racks
3. Sprinkle salt and pepper (more pepper than salt), and 1 tablespoon chili pepper over meat. Wrap each half rack in aluminum foil
4. Bake for 2 1/2 hours
5. Heat oil in a medium saucepan over medium heat, add onions and stir for 5 minutes. Stir in water, tomato paste, vinegar, brown sugar, honey, and Worcestershire sauce
6. Add 2 teaspoons salt, 1/4 teaspoon black pepper, liquid smoke, whiskey, garlic powder, paprika, onion powder, dark molasses, and 1/2 tablespoon ground chili pepper
7. When the mixture begins to boil, reduce heat. Simmer uncovered until sauce thickens, may take an hour or more. Remove from heat and set aside
8. Preheat an outdoor grill for high heat
9. Remove the ribs from the oven and let stand 10 minutes
10. Remove the ribs from the foil, and place on the grill
11. Grill the ribs for 3 to 4 minutes on each side
12. Brush sauce on the ribs while they're grilling, just before you serve them (adding it too early will burn it)

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