



Roadhouse Grill Baby Back Ribs

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 3 hours 20 minutes

When your crew bites into these sauce-slathered baby back ribs, they'll savor meat so tender and juicy that it slides right off the bone.

RIBS

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2 racks baby back ribs

salt

freshly ground black pepper

SAUCE

2 tablespoons vegetable oil

1/4 cup onion, minced

1 1/2 cups water

1/2 cup tomato paste

1/2 cup distilled vinegar

1/2 cup honey

1 tablespoon Worcestershire sauce

1 teaspoon liquid smoke

1 teaspoon whiskey

1/2 cup brown sugar

1 3/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

1/8 teaspoon garlic powder

1/8 teaspoon paprika

Cut each rack of ribs in half so that you have 4 half-racks.

Sprinkle a light coating of salt and a more generous portion of coarse black pepper over the top and bottom of each rack.

Wrap the racks individually in foil and bake in a pre heated 300° oven, on baking sheets, for 2-1/2 hours.

SAUCE

As the ribs cook, make the sauce by heating the oil in a medium saucepan over medium-high heat. Saute the onions for 5 minutes or until they start to brown.

Add the remaining ingredients and bring the mixture to a boil.

Reduce the heat and simmer for 1-1/4 hours, uncovered, or until the sauce thickens.

Remove from the heat and set aside until the ribs are ready.

BARBECUE

When the ribs are finished in the oven, the meat should have pulled back about 1/2 inch from the cut ends of the bone. Remove from the oven and let them sit for 10 minutes or so.

Preheat the barbecue grill.

Remove the racks from the foil and put them on the grill.

Grill for 3-4 minutes per side. They should be slightly charred in a few spots when they're finished.

Brush the barbecue sauce on the ribs while they are grilling, just

before you serve them. DON'T ADD THE SAUCE TOO EARLY
OR IT WILL BURN!

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