



BEST BBQ RIBS EVER

A PERFECT PARING WITH OUR 2015 SANGIOVESE

INGREDIENTS

- 1/4 CUP BROWN SUGAR
- 2 TABLESPOONS CHILI POWDER
- KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
- 1 TEASPOON DRIED OREGANO
- 1/2 TEASPOON CAYENNE PEPPER
- 1/2 TEASPOON GARLIC POWDER
- 1/2 TEASPOON ONION POWDER
- 2 RACKS BABY BACK RIBS
- 1 CUP LOW-SODIUM CHICKEN BROTH
- 2 TABLESPOONS APPLE CIDER VINEGAR
- 1 CUP BARBECUE SAUCE

DIRECTIONS

COMBINE THE BROWN SUGAR, CHILI POWDER, 1 TABLESPOON SALT, 1 TEASPOON BLACK PEPPER, THE OREGANO, CAYENNE, GARLIC POWDER AND ONION POWDER IN A SMALL BOWL AND RUB THE MIXTURE ON BOTH SIDES OF THE RIBS. COVER AND REFRIGERATE A MINIMUM OF 1 HOUR (BEST IF MARINATED OVERNIGHT).

PREHEAT THE OVEN TO 250 DEGREES F. IN A ROASTING PAN, COMBINE THE BROTH AND VINEGAR. ADD THE RIBS TO THE PAN. COVER WITH FOIL AND TIGHTLY SEAL. BAKE 2 HOURS. REMOVE THE RIBS FROM THE PAN AND PLACE THEM ON A PLATTER. POUR THE LIQUID FROM THE PAN INTO A GRAVY SEPARATOR TO REMOVE FAT. ADD THE REMAINING LIQUID TO A SAUCEPAN AND BRING TO A BOIL. LOWER THE HEAT TO A SIMMER AND COOK UNTIL REDUCED BY HALF. ADD THE BARBECUE SAUCE.

PREHEAT AN OUTDOOR GRILL TO MEDIUM HIGH. PUT THE RIBS ON THE GRILL AND COOK ABOUT 5 MINUTES ON EACH SIDE, UNTIL BROWNEED AND SLIGHTLY CHARRED. CUT THE RIBS BETWEEN THE BONES AND TOSS THEM IN A LARGE BOWL WITH THE SAUCE. SERVE HOT.

TOTAL: 3 HR 35 MIN

PREP: 1 HR 5 MIN

COOK: 2 HR 30 MIN

YIELD: 6 SERVINGS