

Crowd Pleasin' Pork Back Ribs



Ingredients

4 racks pork back ribs

Rub:

2 Tbsp / 30 mL paprika

1 Tbsp / 15 mL packed brown sugar

2 tsp / 10 mL EACH salt, chili powder, and coarse ground black pepper

1 tsp / 5 mL ground cumin

¼ tsp / 1 mL cayenne pepper

Kahlua Barbecue Sauce:

1 ½ cups / 375 mL tomato ketchup

1 cup / 250 mL apple juice

2 Tbsp / 30 mL EACH Kahlua, Worcestershire sauce, apple cider vinegar and molasses

1 Tbsp / 15 mL packed brown sugar

1 Tbsp / 15 mL Dijon mustard

1 tsp / 5 mL chili powder

Directions

For the ribs:

1. Lift and peel membrane from the back of each rack of ribs.
2. In airtight container with tight-fitting lid, combine all rub ingredients until well-blended.
3. Rub spice mixture over both sides of each rack until evenly coated. Cover and refrigerate up to 12 hours.
4. Remove ribs from refrigerator 1 hour prior to roasting.
5. Preheat oven to 350F°. On foil-lined baking sheet, roast ribs for about 1 ½ hours. Cover loosely with foil if ribs are browning too quickly.
6. Preheat barbecue on high; reduce heat to medium-low. Grill ribs 6-8 minutes per side; basting frequently with warm sauce.

For the sauce:

1. In a small saucepan, combine barbecue sauce ingredients. Bring sauce to a slow boil, stirring often.
2. Reduce heat and let sauce simmer 30-40 minutes or until slightly thickened, stirring often.

Additional Info

- **Cut:** Ribs
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 90
- **Number of Servings:** 8-12