
Cherry Cola Pork Ribs

America's Pork Checkoff Program
Winn-Dixie Flyer

Servings: 8

Start to Finish Time: 2 hours

2 (2-1/2 pound each) St Louis spare rib slabs
4 teaspoons chili powder
2 teaspoons garlic salt
1 1/2 teaspoons ground chipotle pepper, divided
1/4 cup cherry cola (not diet)
3/4 cup hickory -flavored barbecue sauce

Preheat a grill to 350 degrees.

Starting at the bony underside of the rack, slip a small thin knife under the membrane on the bones. Loosen about one inch of the membrane. Grab the loosened membrane with a paper towel and pull along the length of the rack to remove the membrane. (You may have to do this a couple of times until most of the membrane is removed.) If needed for space on the grill, cut each slab in half between two ribs.

In a small bowl, mix the chili powder, garlic salt and one teaspoon of chipotle. While the grill is heating, rub the mixture all over the ribs and let stand for 15 to 30 minutes.

Pour 1/4 cup of cola into a bowl. Place the ribs bone-side down on the grill over indirect heat (If using a charcoal grill, place over a drip pan with 1/2 cup of water). Cover and cook for 1-1/2 to 1-3/4 hours, brushing the ribs with cola on both sides about every 20 minutes until the rib bones shrink to expose the bones by about 1/2 inch at the ends.

Meanwhile, in a small saucepan, combine the barbecue sauce with the remaining 1/4 cup of cola. On the stove, simmer over medium-low heat for 10 to 15 minutes, stirring occasionally until reduced to 3/4 cup. Stir in the remaining 1/2 teaspoon of chipotle.

Brush the ribs with sauce and continue to cook for 20 to 30 minutes, basting and turning often, until the ribs are nicely glazed and tender and a temperature of 190 degrees. Let stand for 5 minutes on a cutting board.

Cut between the bones and serve.

Yield: 8 servings, four ribs each

Pork

Per Serving (excluding unknown items): 5 Calories; trace Fat (30.1% calories from fat); trace Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 525mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 0 Other Carbohydrates.