

Bob Evans - Grilled Ribs with Cherry Pomegranate Glaze

Tart cherry pomegranate glaze on baby back ribs!



Prep time: about 15 minutes

Cook time: about 1.5 hours

Serves 6-8

Ingredients

2 cans (12oz) cherry cola (flat)

1 jar Bob Evans Taste of the Farm™ Tart Cherry Pomegranate Preserves

1/3 cup horseradish mustard

1 1/2 tbsp soy sauce

1 tbsp apple cider vinegar

2 tsp hot sauce

4 pounds baby back ribs

Directions

Boil cherry cola in heavy saucepan over medium high heat until reduced to 3/4 cup, about 30 minutes. (Cola can be also be flattened by whisking in a large bowl). Stir in next 5 ingredients, including Bob Evans Taste of the Farm™ Tart Cherry Pomegranate Preserves*. Reduce heat to medium and simmer until mixture is reduced to 1 1/4 cups, stirring occasionally, about 25-30 minutes. Transfer glaze to a large bowl. (This glaze can be made up to a week in advance. Cover and chill. Bring to room temperature before using.) Preheat oven to 350°F. Place ribs in shallow baking pan and cover with foil. Bake 30 minutes. Preheat the grill to medium heat. Cut rib rack between bones into individual ribs. Set aside 1/2 cup of glaze. Add ribs to bowl with remaining glaze and toss to coat. Grill ribs until brown and glazed, turning to prevent burning, about 3-4 minutes total. Serve, passing reserved glaze on the side. * Taste of the Farm™ products can be purchased at Bob Evans Restaurants only.