

## **Pork**

---

# **Smoky Cranberry Ribs**

Taste of Home - June/July 2011

**Servings: 6**

**Preparation Time: 25 minutes**

**Grill Time: 2 hours**

**4 1/2 teaspoons paprika**

**4 teaspoons salt**

**2 teaspoons fennel seed**

**1 1/2 teaspoons pepper**

**1 teaspoon onion powder**

**1 teaspoon caraway seeds**

**1 teaspoon ground allspice**

**1/2 teaspoon garlic powder**

**1/2 teaspoon rubbed sage**

**6 pounds pork baby back ribs**

### **SAUCE**

**1 1/2 cups fresh or frozen cranberries, thawed**

**1 1/2 cups packed dark brown sugar**

**1 cup cider vinegar**

**1 small sweet onion, chiopped**

**3/4 cup ketchup**

In a spice grinder or with a mortar and pestle, combine the paprika, salt, fennel seed, pepper, onion powder, caraway seeds, allspice, garlic powder and sage. Grind until the fennel and caraway seeds are crushed. Set aside four teaspoons for the sauce.

Rub the remaining spice mixture over the ribs. Cover and refrigerate for at least 1 hour.

Wrap the ribs in a large piece of heavy-duty foil (about 28 inch by 18 inch). Seal tightly.

Prepare the grill for indirect heat, using a drip pan. Place the ribs over the drip pan and grill, covered, over indirect medium heat for 1 1/2 to 2 hours or until tender.

In a small saucepan, combine the cranberries, brown sugar, vinegar, onion and reserved spice mixture. Cook over medium heat until the berries pop, about 15 minutes. Cool slightly.

Transfer sauce to a blender and add the ketchup. Cover and process until smooth. Set aside one cup of sauce for serving.

Moisten a paper towel with cooking oil. Using long-handled tongs, lightly coat the grill rack.

Carefully remove the ribs from the foil. Place over direct heat and baste with some of the sauce.

Grill ribs for 30 minutes, turning and basting occasionally.

Serve with the reserved cranberry sauce.

---

Per Serving (excluding unknown items): 263 Calories; 1g Fat (1.8% calories from fat); 1g Protein; 68g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1801mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 4 1/2 Other Carbohydrates.