

The Best Baby Back Ribs

*Iola Egle - Bella Vista, AR
Taste of Home - June/July 2020*

Servings: 6

*2 racks (about 4-1/2
pounds) baby back ribs
3/4 cup chicken broth
3/4 cup soy sauce
1 cup sugar, divided
6 tablespoons cider vinegar
6 tablespoons olive oil
3 cloves garlic, minced
2 teaspoons salt
1 tablespoon paprika
1/2 teaspoon chili powder
1/2 teaspoon pepper
1/4 teaspoon garlic powder
Dash cayenne pepper
barbecue sauce (optional)*

Preparation Time: 5 minutes

Grill: 1 hour

If necessary, remove the thin membrane from the ribs and discard.

In a bowl, combine the broth, soy sauce, 1/2 cup of sugar, vinegar, olive oil and garlic. Place the ribs in a shallow baking dish. Pour two-thirds of the marinade over the ribs. Turn to coat. Refrigerate overnight, turning occasionally. Cover and refrigerate the remaining marinade.

Drain the ribs, discarding the marinade. In a bowl, combine the remaining 1/2 cup of sugar, salt, paprika, chili powder, pepper, garlic powder and cayenne. Rub over both sides of the ribs.

Grill the ribs, covered, on an oiled rack over indirect medium heat for 30 minutes on each side.

Baste with the reserved marinade, or, if desired, barbecue sauce. Move the ribs to direct medium heat. Cook until the pork is tender, turning and basting occasionally, 20 to 40 minutes longer.

TIP

Finish cooking your ribs by moving them directly over the grill's heat source. They'll end up with gorgeous caramelization and a nice sear that helps lock in the ribs' juices.

You can't rush delicious! An overnight marinade and slow cook on the grill help make these pork ribs tender, juicy and super flavorful. You get the best of both worlds: juicy meat from the marinade and a wallop of flavor thanks to the dynamioc spice rub.

Per Serving (excluding unknown items): 281 Calories; 14g Fat (42.9% calories from fat); 3g Protein; 39g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2867mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 2 1/2 Fat; 2 1/2 Other Carbohydrates.