

ROASTED BABY BACK RIBS

SERVES 8-10

INGREDIENTS

RIBS

6 lbs baby back pork ribs,
3 racks
Olive oil
1 tbsp cumin
1 tbsp oregano
2 tsp onion powder
1 tsp salt
2 tsp freshly ground pepper
2 tsp chopped fresh rosemary
3 tbsp light brown sugar
3 tbsp sugar
6 cups chicken broth

BARBECUE SAUCE

1 cup ketchup
2½ cups apple cider vinegar
2 tbsp Worcestershire sauce
6 tbsp light brown sugar
1 tsp salt
2 tsp pepper
2 tsp onion powder
4 tsp mustard powder
2 tsp garlic powder

Remove membrane from bone side of the ribs. Pat dry. Place ribs in a single layer, meat side up, in 1-2 large roasting pans and rub with olive oil.

Mix remaining ingredients except chicken broth. Spread mixture over the ribs. Add chicken broth – just enough to come up under the ribs, but not to cover the tops. Cover and cook at 300° for 3 hrs.

For sauce, whisk ingredients together.

Ribs may be served immediately or kept covered until ready to serve. Serve with warmed barbecue sauce.

DEEDEE'S NOTES:

- Ribs may prepared earlier in the day. Cover and keep at room temperature. To serve warm, ribs may be prepped earlier in the day. Begin cooking 3-3 ½ hours prior to serving.
- Sauce should be prepared early in the day or a week or more ahead.
- For spicier ribs or sauce, add cayenne pepper.
- For a thicker sauce, add more ketchup. Bring sauce to boil, lower heat, and cook, stirring frequently to thicken.
- You may substitute homemade sauce with your favorite specialty sauce. I recommend a mix of Bone Suckin' Sauce and George's Original or Scott's Barbecue Sauce. I like to mix a thicker sauce with a vinegar-based sauce.

*How many people this serves really depends on
how many hungry boys you are serving!*