



Roadhouse Grill Baby Back Ribs

Ingredients:

2 large racks pork baby back ribs	salt
Coarse ground black pepper	2 Tbsp. vegetable oil
1/4 C minced fresh onion	11/2 C water
1/2 C tomato paste	1/2 C white vinegar
1/2 C brown sugar	2 Tbsp. honey
1 Tbsp. Worcestershire sauce	13/4 tsp. salt
1 tsp. liquid smoke	1 tsp. Jim Beam whiskey
1/4 tsp. coarse ground black pepper	1/8 tsp. garlic powder
1/8 tsp. garlic powder	1/8 tsp. paprika

Directions:

To make the ribs, cut each large rack of ribs in half so that you have 4 half-racks. Sprinkle a light coating of salt and a more generous portion of coarse pepper over the top and bottom of each rack. Wrap the ribs in aluminum foil and bake in a preheated 300 degree oven for 2 1/2 hours.

As the ribs cook, make the sauce by heating the oil in a medium saucepan over medium/high heat. Sauté the onions for 5 minutes or until they start to brown. Add the remaining ingredients and bring mixture to a boil then reduce heat and simmer for 1 1/4 hours, uncovered, or until sauce thickens.

Remove from heat and set aside until the ribs are ready. Preheat your barbecue grill. When ribs are finished in the oven, the meat should have pull back about 1/2-inch from the cut-ends of the bones. Remove the ribs from the oven, let them sit for 10 minutes or so, then remove the racks from the foil and put them on the grill. Grill the ribs for 3 to 4 minutes per side. They should be slightly charred in a few spots when they're finished. Brush barbecue sauce on the ribs while they're grilling, just before you serve them. Don't add the sauce too early or it will burn.

Serves 2 (full-racks) to 4 (half).

"Life is an Adventure, Drink Wine!"

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