

BARBECUED BABY BACK RIBS

Our executive chef, Chris Rook, developed the sauce for these baby backs, which is both Asian-inspired and spiked with bourbon. Perhaps not a traditional take on a barbecue sauce, but awfully good. Once these are cooked, the meat is tender and tasty and just about impossible to resist. If you want extra sauce to pass alongside the ribs, double the sauce and set half aside to heat just before serving. When we make these, the racks feed four or five of us, but we really like ribs. You might be able to get a few more servings. SERVES 4 TO 6

RIBS

1½ teaspoons dry English mustard
1½ teaspoons sweet paprika
1½ teaspoons salt
1½ teaspoons freshly ground black pepper
About 8½ pounds baby back pork ribs
(3 to 4 racks)
¾ cup pineapple juice (6 ounces)
Vegetable oil cooking spray

SAUCE

½ cup ketchup
3 tablespoons bourbon
2 tablespoons hoisin garlic sauce
2 tablespoons plum sauce
2 tablespoons balsamic vinegar
2 tablespoons honey
2 tablespoons Dijon mustard
1 teaspoon Worcestershire sauce
½ teaspoon hot red pepper paste
½ teaspoon freshly ground black pepper

WINE RECOMMENDATION

The bright fruit flavors of a dry Lambrusco are the perfect pairing for barbecue. Try Riunite Vivante sparkling Lambrusco from Italy.

BEER RECOMMENDATION

A light-style porter pairs nicely with the barbecued pork recipe. The toffee and coffee notes bring out the complex flavors of the sauce while the bitter, malty side of the beer provides a fresh, clean finish. We like Road Dog Porter from the Flying Dog Brewery in Maryland.

To cook the ribs: Preheat the oven to 350°F.

In a small bowl, stir together the mustard, paprika, salt, and pepper. Rub the mixture over both sides of the racks of ribs and put the racks in a large roasting pan. They can overlap each other in the pan. Pour the pineapple juice over the ribs, cover tightly with aluminum foil, and bake for about 1¼ hours or until the ribs are cooked through but not so tender the meat begins to pull away from the bones. Do not overcook the ribs at this point or they will fall apart on the grill.

To prepare a charcoal or gas grill, lightly spray the grill

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MORE MAIN-COURSE EVENTS

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rack with cooking spray before lighting. The coals should be medium for the charcoal grill. The burners should be on medium for the gas grill.

To make the sauce: In a mixing bowl, whisk together the ketchup, bourbon, hoisin sauce, plum sauce, vinegar, honey, mustard, Worcestershire, red pepper paste, and black pepper. You will have about 1⅓ cups of sauce. (The sauce can be prepared a day ahead, covered, and refrigerated until needed.)

Lift the ribs from the roasting pan and lay on a work surface. Discard the cooking juices. Brush the ribs on both sides with the sauce; you will use about 2 tablespoons of sauce per side. Grill the racks for 10 to 15 minutes total, turning once. The sauce will begin to caramelize and brown, at which point the racks should be turned.

Cut the ribs between the bones and serve.