

Best Barbecue Ribs Ever



Recipe courtesy of Katie Lee Biegel

From: Food Network Magazine



Level: Easy

Total: 3 hr 35 min

Prep: 1 hr 5 min

Cook: 2 hr 30 min

Yield: 6 servings

Ingredients:

- 1/4 cup brown sugar
- 2 tablespoons chili powder
- Kosher salt and freshly ground black pepper
- 1 teaspoon dried oregano
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 2 racks baby back ribs
- 1 cup low-sodium chicken broth
- 2 tablespoons apple cider vinegar
- 1 cup barbecue sauce

Directions:

- 1 Combine the brown sugar, chili powder, 1 tablespoon salt, 1 teaspoon black pepper, the oregano, cayenne, garlic powder and onion powder in a small bowl and rub the mixture on both sides of the ribs. Cover and refrigerate 1 hour or overnight.
- 2 Preheat the oven to 250 degrees F. In a roasting pan, combine the broth and vinegar. Add the ribs to the pan. Cover with foil and tightly seal. Bake 2 hours. Remove the ribs from the pan and place them on a platter. Pour the liquid from the pan into a saucepan and bring to a boil. Lower the heat to a simmer and cook until reduced by half. Add the barbecue sauce.
- 3 Preheat an outdoor grill to medium high. Put the ribs on the grill and cook about 5 minutes on each side, until browned and slightly charred. Cut the ribs between the bones and toss them in a large bowl with the sauce. Serve hot.



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