

Baby Back Ribs

Ingredients

2 racks baby back ribs
(about 4-1/2 pounds)
3/4 cup chicken broth
3/4 cup soy sauce
1 cup sugar, divided
6 tablespoons cider vinegar
6 tablespoons olive oil
3 garlic cloves, 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

Serves: 6

Directions

1. If necessary, remove thin membrane from ribs and discard.
2. Combine broth, soy sauce, 1/2 cup sugar, vinegar, olive oil and garlic. Place ribs in a shallow baking dish; pour two-thirds of the marinade over ribs. Turn to coat;
3. refrigerate overnight, turning occasionally. Cover and refrigerate remaining marinade.
4. Drain ribs, discarding marinade. Combine remaining sugar, salt and seasonings; rub over both sides of ribs.
5. Grill ribs, covered, on an oiled rack over indirect medium heat for 30 minutes on each side.
6. Baste with reserved marinade, or if desired, barbecue sauce. Move ribs to direct medium heat and cook until pork is tender, turning and basting occasionally, 20-40 minutes longer .