

KC BBQ Ribs

Ingredients

2 Slabs Pork Baby Back Ribs
½ Cup KC Dry Rub
1 Cup White Wine
2 TB Apple Cider Vinegar
2 TB Worcestershire Sauce, L&P
1 TB Honey
2 TB garlic, minced



Directions

Preheat oven to 250 degrees. Sprinkle each side generously with the dry rub. Pat the dry rub into the meat. Refrigerate the ribs for a minimum of 1 hour. In a microwavable container, combine wine, vinegar, Worcestershire, honey and garlic, microwave on high for 1 minute. Place the ribs on a wire rack. Place rack on a baking sheet. Place sheet in oven. Pour ¼ of braising liquid on sheet. Braise the ribs in the oven for 2 1/2 hours.

Transfer the remaining braising liquid into a medium saucepot. Bring the liquid to a simmer and reduce by half or until of a thick syrup consistency. Brush the glaze onto the ribs while baking. Remove ribs from oven. Let cool. Fire up the grill. Place ribs on grill and baste with BBQ Sauce. Continue to cook ribs to "HOT". Slice each slab into 2 rib bone portions. Serve.

*Ribs can be made a day or two ahead of time. Ribs will keep 1 week in the refrigerator.