

Rania's Recipes

Recipes prepared 6/25/2014

Barbecued Baby Back with Red Sauce and Mustard Sauce

INGREDIENTS

Red sauce:

2 cups ketchup
1/2 cup white balsamic vinegar
1/4 cup brown sugar - packed
2 tablespoons Lemon juice
2 tablespoons molasses
1 tablespoon soy sauce
1 tablespoon Worcestershire sauce
2 teaspoons cayenne pepper
1 tablespoon Dijon mustard

Mustard sauce:

1/4 cup brandy
1 cup Dijon mustard
1/2 cup white balsamic vinegar
1/4 cup honey
2 tablespoons lemon juice
2 tablespoons butter
1 tablespoon red pepper flakes
1 tablespoon each of green and pink peppercorns - crushed

Ribs: 5# baby back ribs - cut into 4 rib sections

DIRECTIONS

Red sauce: combine ingredients in a small heavy pot and bring to a boil. Reduce heat to medium low and cook for 30 minutes.

Mustard sauce: in a small heavy saucepan, reduce the brandy by half by cooking over high heat. Add the remaining ingredients and bring mixture to a boil. Reduce heat to medium low and cook for 30 minutes.

Ribs: Preheat the oven to 300 degrees.

Season the ribs with salt and pepper. Place them in large roasting pan and cover them with foil. Roast the ribs for about 3 hours. They will be very tender.

Prepare barbeque grill on a high heat. Brush ribs with your choice (or choices) of sauce and grill ribs until sauce begins to brown slightly and ribs are heated through. Brush occasionally with additional sauce, about 5 minutes per side. Transfer to platter. Pass remaining sauces separately.