

Bourbon Ribs

Category: Pork

Servings: 2

Rating: 10

Source: Bon Appetit, August 1990

Description:

Ingredients:

- butter, unsalted 3 tablespoon
- vegetable oil 2 tablespoon
- onion 1 cup minced
- ketchup 1/3 cup
- bourbon 1/3 cup
- cider vinegar 1/4 cup
- orange juice 1/4 cup
- maple syrup 1/4 cup
- molasses 6 tablespoon
- worcestershire sauce 1 tablespoon
- pepper 1/4 teaspoon
- liquid smoke 1/4 teaspoon
- salt 1/4 teaspoon
- orange peel 1 tablespoon finely grated
- baby back ribs 3 pound
- sugar 2 teaspoon
- allspice, ground 1 teaspoon
- salt
- pepper

Instructions:

Melt the butter over medium heat, add the oil, and, when hot, sautŽ the onion until it is lightly browned. Add ketchup, bourbon, vinegar, orange juice, maple syrup, molasses, worcestershire, pepper, liquid smoke, and salt. Bring to a simmer, stirring frequently. Reduce heat to medium-low and simmer for about an hour, until the sauce is thick and glossy. Add the orange peel and cook for a few minutes more. Season both sides of the ribs with salt, pepper, allspice, and sugar. Cover and let stand for 45m. BBQ until the meat is tender, about 30 minutes. Brush with some of the glaze in the last 5m.