

TEXAS BBQ BABY BACK RIBS

These fall-off-the-bone ribs pack an irresistible sweet heat. The secret is to cook them low and slow after an extra-long seasoning in Vermont Castings Texas BBQ Rub. Our brown sugar, paprika and hickory smoke blend is the perfect partner to the honey glaze.

PREP TIME: 20 minutes + 6 hours overnight

COOK TIME: 2 hours and 40 minutes

SERVINGS: 4 (½ rack per person)

INGREDIENTS:

2 racks baby back ribs, silver skin removed

3 tbsp (45 mL) Vermont Castings Texas BBQ Rub, divided

¼ cup (50 mL) honey

1 tbsp (15 mL) vegetable oil

1 tbsp (15 mL) soy sauce

1 tbsp (15 mL) apple cider vinegar

DIRECTIONS:

1. Place ribs on a baking sheet and rub 1 tbsp (15 mL) of Vermont Castings Texas BBQ Rub all over the ribs. Cover tightly with plastic wrap and place in the refrigerator for at least 6 hours or overnight.
2. When ready to cook ribs, preheat grill to medium high. Clean grates and then prepare for indirect cooking by turning off one side of the grill. Oil grates lightly.
3. Place ribs bone side down on the cooler side of the grill and cook with the lid closed, rotating occasionally, until ribs are tender and pull away from the bone, 2-2 ½ hours.
4. In a small bowl, whisk together honey, oil, soy sauce, vinegar and remaining 1 tbsp (15 mL) Vermont Castings Texas BBQ Rub.
5. Transfer the ribs to direct heat and brush with honey mixture. Continue to cook, brushing once more with the honey mixture, until ribs are glazed, 2-3 minutes.
6. Remove ribs to a carving board and slice, cutting between the bones.
7. Transfer to a platter for serving.



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