



# Dad's Baby Back Ribs with Homemade BBQ Sauce

A spicy, sweet & sticky recipe that starts in the oven  
& ends on the grill.

Total Time: 4 hr 30 min | Serves: 4

## Ingredients:

- ½ cup Dark brown sugar
- 4 tsp Garlic salt
- 4 tsp Pure ancho chile powder
- 2 tsp Salt
- 1 tsp Ground black pepper
- ½ tsp Celery salt
- ¼ tsp Cayenne pepper
- ¼ tsp Cinnamon
- ¼ tsp Freshly ground white pepper
- ½ cup Apple cider
- ¼ cup Apple jelly, melted
- ¼ cup Honey
- 2 racks Baby back ribs (about 4 lb total)
- 1 cup Prepared barbecue sauce

## Directions:

1. Preheat the oven to 250°F. In a bowl, mix ¼ cup of the sugar with the garlic salt, chile powder, salt, black pepper, celery salt, cayenne, cinnamon and white pepper. Transfer 1 tablespoon of the spice mix to a medium bowl and whisk in the cider, apple jelly, honey and the remaining ¼ cup of sugar.
2. Pull the membrane off the underside of each rib rack, using a towel to grasp the corner. On a rimmed baking sheet, rub the ribs with the remaining spice mix; bake, meaty side up, for 2½ hours. Pour the cider mixture over the ribs and turn to coat. Tightly cover with foil and bake for 1 hour.
3. Preheat your grill to medium. Uncover the ribs and brush with the barbecue sauce; grill over moderate heat, turning and brushing, until glazed, 15 minutes. Let rest for 10 minutes, then cut between the bones and serve.



Your moment. Your memories. Your Festival.