

Plum Barbecued Baby Back Ribs

SERVES 6 TO 8

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The key to juicy, melt-in-your-mouth ribs is to cook them slowly at a low temperature, allowing the dry rub to tenderize the meat. After coating the ribs with rub, refrigerate them overnight to let the flavors settle in. Then roast the ribs in a 200-degree oven for four hours and finish them on the grill.

Rub Ingredients:

3 tbsp allspice
3 tbsp brown sugar
3 tbsp garlic powder
1 tbsp kosher salt
1 tsp nutmeg
1 tsp cinnamon
1 tsp thyme
1 tsp dry mustard
6 pounds pork ribs, Baby Back Baby!

Plum Sauce:

½ cup plum jam
½ cup distilled white vinegar
½ cup ketchup
¼ cup honey
2 tbsp minced garlic
4 tbsp lime juice
1 tbsp minced sweet onion
½ cup plum wine

Ribs:

1. Prepare dry rub by combining all ingredients, except the ribs, in a medium bowl. Stir until thoroughly blended.
2. Using hands, massage dry rub on both sides of the ribs until they're evenly coated. Cover with plastic wrap and refrigerate overnight.
3. Place ribs on a sheet pan and bake in 200-degree oven for 4 hours. Remove ribs from oven and cool slightly.
4. Heat grill to medium or medium-high.
5. Brush ribs with Plum Sauce and place them on preheated grill. Turn ribs every 10 minutes while brushing with additional Plum Sauce. Cook for 30 minutes.

Plum Sauce:

1. Combine all ingredients, except plum wine, in a saucepan over medium heat until sauce boils.
2. Add plum wine and simmer 5 minutes.
3. Remove from heat and let sauce cool to room temperature.

Each serving with 1 tablespoon Plum Sauce contains 527 calories, 17g total fat, 6g saturated fat, 0g trans fat, 190mg cholesterol, 825mg sodium, 15g carbohydrate, g fiber, 75g protein.