

Braised Baby Back Ribs

- 1 slate pork baby back ribs
- 1/4 cup brown sugar
- 1 teaspoon kosher salt
- spices to taste (maybe paprika, mustard powder, chili powder, crushed garlic and/or parsley flakes)
- cooking oil
- aluminum foil
- 1 cup of white wine
- 1/2 teaspoon of kosher salt

1/4 cup white sugar

- [Barbecue sauce](#) ^[1]

Preheat oven to 275 degrees Fahrenheit.

Trim fat from the meat. Trim away the membrane. Cut slits at the top and bottom of each rib -- so the pull apart easily when cooked.

Rub brown sugar, 1 teaspoon salt and spices into the meat.

Heat oil in a large pan on the stovetop. Brown the ribs quickly.

Lay out a large piece of aluminum foil, somewhat longer on it's longest axis than the ribs. Actually, lay out a double sheet -- you don't want this to leak. Place the aluminum foil in a large baking pan with a lip (the lip will help prevent a big mess).

Place the browned ribs centered on top of the aluminum foil, inside the baking pan.

Make a sauce by heating the white wine, 1/2 teaspoon of salt and the white sugar over a meadium heat, whisking as needed. Bring to a simmer for a few minutes, but do not thicken it.

Pour the white wine sauce directly underneath the ribs, inside the aluminum foil.

Loosely fold the aluminum foil over the ribs, sealing the ends. Leave space between the top of the foil and the ribs.

Place on a middle rack of the oven and cook for about 150 minutes.

Remove the ribs from the oven. Open the tent, and slather the ribs with barbecue sauce. Leave the ribs exposed on the baking tray.

Set the oven to broil, and return the ribs to a high rack.

Broil for 20-30 minutes.

Remove pan from oven, plate the ribs, and let stand for 5 minutes before serving.

Serves: 2-3

Preparation time: ~220 minutes

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