

Scott Hibb39s Amazing Whisky Grilled Baby Back Ribs

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

3 hrs 10 mins

Description

This recipe features cooking ribs in the oven then grilling them over high heat for a smoky finish. When your guests bite into these at the Memorial Day cookout, they'll savor meat so tender and juicy that it slides right off the bone and gets you the respect you deserve. I have found that the major restaurant chains who make this awesome dish precook their ribs slowly before the quick grilling process.

Ingredients

- 2 (2 pound) slabs baby back pork ribs - salt and coarsely ground black pepper to taste - 1 1/2 tablespoons ground red chile pepper
- divided - 2 1/4 tablespoons vegetable oil - 1/2 cup minced onion - 1 1/2 cups water - 1/2 cup tomato paste - 1/2 cup white vinegar - 1/2 cup brown sugar - 2 1/2 tablespoons honey - 2 tablespoons Worcestershire sauce - 1 tablespoon dark molasses - 2 teaspoons salt - 2 teaspoons garlic powder - 2 teaspoons whisky - 1 1/4 teaspoons liquid smoke flavoring - 1/2 teaspoon onion powder - 1/4 teaspoon paprika - 1/4 teaspoon coarsely ground black pepper

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Cut each full rack of ribs in half to make 4 half racks. Season with salt and black pepper (more black pepper than salt); sprinkle 1 tablespoon ground chile pepper over meat. Dotdash Meredith Food Studios Wrap each half rack in aluminum foil. Bake in the preheated oven for 2 hours and 30 minutes. Dotdash Meredith Food Studios Meanwhile
2. heat oil in a medium saucepan over medium heat. Cook and stir onion in hot oil for 5 minutes. Stir in water
3. tomato paste
4. vinegar
5. brown sugar
6. honey
7. and Worcestershire sauce. Add molasses
8. 2 teaspoons salt
9. garlic powder
10. whisky
11. remaining 1/2 tablespoon ground chile pepper
12. liquid smoke
13. onion powder
14. paprika
15. and 1/4 teaspoon black pepper. Bring to a boil
16. then reduce heat. Simmer uncovered until sauce thickens
17. about 1 hour and 15 minutes. Remove from heat and set sauce aside. Dotdash Meredith Food Studios Preheat an outdoor grill for high heat and lightly oil the grates. Remove wrapped ribs from the oven. Let stand for 10 minutes
18. then remove ribs from the foil. Cook ribs on the preheated grill for 3 to 4 minutes on each side. Brush sauce on ribs while grilling
19. just before you serve them (adding sauce too early will burn ribs). Dotdash Meredith Food Studios