

Southwest flavored Baby Back Ribs

*a culinary
adventure from
Johnny Basha*



*Johnny's sizzling
blend of* **Spicy and Sweet!**

Start up your grill, it's that time of year again! Johnny has the perfect barbeque treat to start the grilling season off right. A tasty blend of spicy and sweet, these rack ribs are drizzled with Worcestershire sauce and red wine and then covered with a flavorful dry rub of fresh ingredients. Slow-grilled and topped off with a specially made barbeque sauce, the neighbors will follow their noses to your backyard once they get a whiff of this grilled masterpiece... good thing there's plenty for everyone. This grilled entrée is also a perfect complement to your Memorial Day get-together!

Johnny's Rock 'n Roll Chipotle Ribs

Active Time: 1 hour, 30 minutes – Total Time: 1 hour, 45 minutes

Dry rub seasonings:

2 cloves	Garlic, minced
2 tsp.	Lemon pepper
2 tsp.	Morton kosher salt
1 tsp.	Chipotle chile pepper powder
1/2 tsp.	Red chili powder
2 Tbsp.	Sugar
Pinch	McCormick ground cinnamon
1 tsp.	Italian herbs
1/2 tsp.	Dry mustard

Barbeque sauce:

1 cup	BBQ sauce of choice (such as Emeril's™ Sweet Original BAM! B-Q Sauce)
1/2 cup	Ketchup
2 dashes	Tabasco sauce or Trappey's Red Devil hot sauce
2 Tbsp.	Fresh lemon juice
2 Tbsp.	Brown sugar
2 Tbsp.	Honey
1 Tbsp.	Red wine

2 racks	Baby back pork ribs
	Worcestershire sauce, to taste
	Red wine, to taste

As needed Vegetable oil (for coating grill)

1. Preheat gas grill on medium heat (or prepare charcoals according to directions on charcoal bag. Limit the amount of coals and allow coals to burn down for slow barbequing). **2.** In a small bowl, combine all dry rub ingredients; set aside. **3.** In a medium bowl, stir together all barbeque sauce ingredients; set aside. **4.** Drizzle rib slabs with Worcestershire sauce and red wine to taste. **5.** Rub dry rub mixture onto both sides of rib slabs.* **6.** Reduce grill heat to low; coat grill rack with oil. **7.** Place ribs on grill and cover grill.

Grill ribs slowly until tender, flipping and rotating often, approximately 1 to 1-1/2 hours, until the ribs are tender and a thermometer reads at least 180°.** If ribs begin to burn with all burners on low, turn off one of the burners, and continue to flip and rotate ribs often. **8.** Brush both sides of ribs with barbeque sauce during the last 20 minutes of grilling. **9.** Remove from grill. Cut each slab into 4-5 rib sections, and serve with any remaining barbeque sauce.

Makes Approximately 5-6 Servings

* Try cutting slabs into sections before grilling the ribs. See sidebar at right for method.

** Cooking times may vary depending on the size of the ribs and the type of grill being used.

Approximate nutritional values per serving: 787 Calories, 56g Fat (21g saturated), 190mg Cholesterol, 1556mg Sodium, 26g Carbohydrates, 1g Fiber, 39g Protein

Chef Tip:

• **Oven method:** Preheat oven to 350°. Prepare ribs for cooking as described above. Cut each slab into 4-5 rib sections. Place ribs, meat side up, in a deep roasting pan, and cover the pan with aluminum foil. Roast for 20 minutes. Remove ribs from the oven, and brush meat side with barbeque sauce; roast, covered, 20 minutes. Remove ribs from oven, turn slabs over and brush underside with barbeque sauce; roast, covered, 20 minutes. Remove ribs from oven, turn slabs over and brush meat side with barbeque sauce; roast, uncovered, 20 minutes, or until ribs are tender.

JB



Cooking with Johnny!

(Grilling Method for Ribs Cut Into Sections)

When your grill is ready and the ribs have been prepared as described in the recipe (at left), take a slab of baby back pork ribs and cut them into sections. Cut the center area of the rib racks into 3-bone per section pieces and the ends of the rib racks into 4-5 bone per section pieces. This accommodates stacking on the grill, with constant steady rotation. This rotation includes all sides and edges (even thin ones). It is like building a house of cards – place meat on the end by bracing one piece with another, and then continue to stack/brace remaining pieces on the end. Repeat for all sides and ends. The ingredients are pretty simple to put together, but the actual secret to delicious barbequed ribs is constant, consistent rotation on a low fire. A fire that is too hot is a disaster waiting to happen. Hot fires are great for items that you can put on and take off quickly (steaks and vegetables), but with ribs you need a low fire. For those using gas, adjust your flame to a low level. The sugar in the wine will make the meat susceptible to burning, and therefore, the ribs should be rotated constantly. Cooking times vary depending on the size of the ribs and upon the type of grill being used. If using a gas grill, the ribs must be on the grill for approximately 45 minutes to 1 hour; if using a charcoal grill, the cooking time is approximately 20 to 30 minutes. With both types of grills, the ribs should be cooked until tender and a thermometer reads at least 180°. Apply barbeque sauce in the last 15 to 20 minutes of grill time (or in the last 5 to 10 minutes if using a charcoal grill), after they are about 75% cooked. Brush the ribs with barbeque sauce on one side, turn them, brush the other side, turn them, brush, turn, brush... you get the idea. The best ribs happen when all sides get equal grill and sauce time. Remove from the grill and serve.