

Baby Back Ribs

Recipe courtesy of *Taste of Home* magazine

momlogic.com

Ingredients:

2 racks pork baby back ribs (about 4 1/2 pounds)
2 tablespoons olive oil
1/4 cup packed brown sugar
1/4 cup paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon cayenne pepper

Sauce Ingredients:

1/2 cup barbecue sauce
1/4 cup nonalcoholic beer or beef broth

Directions:

Rub ribs with oil. In a small bowl, combine the brown sugar, paprika, pepper, garlic powder, onion powder and cayenne; rub over ribs. Wrap in a large piece of heavy-duty foil (about 28 in. x 18 in.). Seal the edges of foil. In a small bowl, combine barbecue sauce and beer; set aside.

Grill ribs, covered, over indirect medium heat for 1 hour. Carefully remove ribs from foil. Place over direct heat; baste with reserved sauce. Grill 20 minutes longer or until juices run clear and meat is tender, turning once and basting occasionally. Makes 4 servings.