

Crispy Baby Back Ribs



I like to make these the day before I need them, cover with foil and refrigerate. Bring to room temperature and throw on the grill and cook them nice and crispy.

Serves 2

1 large slab baby back ribs, back membrane removed, cut in half

1/4c your favorite rib rub ~ I like Uncle Ray's

2T dry red wine

2T beef broth

1c honey

2T your favorite Cajun seasoning ~ I like Debbie's SW Seasoning

2T olive oil

Place ribs on foil~covered rimmed cookie sheet sprayed with non~stick cooking spray. Rub the rib seasoning all over the front and back of the ribs. If you have time, cover with foil, refrigerate and allow flavors to soak in for 4 hours. Remove ribs from refrigerator and allow to sit at room temperature 30 minutes while oven is preheating. Preheat oven to 350.

Remove foil from cookie sheet and reserve. Mix together red wine and beef broth. Carefully pour onto cookie sheet and cover with reserved foil.

Bake 1 hour. Remove from oven, allow to cool slightly and wrap ribs tightly in heavy~duty foil. Refrigerate overnight.

Preheat grill to medium~high heat and spray grates with non~stick cooking spray. Allow ribs to sit at room temperature while grill is heating. Mix together honey, Cajun seasoning and olive oil into a paste. If it's too thick, add a little more olive oil or some orange juice to make it spreadable.

Place ribs on grill and brush with honey mixture every 15 minutes for 1 hour.

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