

Crispy Baby Back Ribs



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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

2T olive oil

Place ribs on foil~covered large baking dish 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 baking dish and reserve. Mix together red wine and beef broth. Pour into baking dish 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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