

CopyCat Applebee's Baby Back Ribs

Ingredients

3 racks of Baby-Back Pork Ribs, each rack cut in half (about one pound each)

1 cup Ketchup

1/4 cup Cider Vinegar

3 tablespoons Dark Brown Sugar

3 tablespoons Worcestershire Sauce

1 teaspoon Liquid Smoke

1/2 teaspoon Salt

Directions

Put ribs in a large pot with water to cover. Bring to a boil, reduce heat, cover and simmer 1 hour or until meat becomes fork-tender.

Mix remaining ingredients in a medium saucepan.

Bring to a boil, reduce heat and simmer uncovered, stirring often, 30 minutes or until slightly thickened.

Preheat broiler. Line broiler pan with foil for easy cleanup.

Place ribs, meat side down, on broiler-pan rack, brush with 1/2 the sauce and broil 4 – 5 inches from heat source for 6 – 7 minutes.

Turn ribs over, brush with remaining sauce and broil 6 – 7 minutes longer or until edges are just slightly charred.

Serve with dipping sauce if you followed my advice and made two batches.