

CopyCat Chili's Babyback Ribs

Ingredients

1 1/2 cups water
2/3 cup brown sugar, packed
2 tsp Molasses (or you could use Dark Brown Sugar and Omit the molasses)
1 cup apple cider vinegar
1/2 cup tomato paste
1 tablespoon yellow prepared mustard
1 teaspoon liquid hickory smoke*
1 1/2 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon paprika
2 racks of baby back ribs

Directions

In a Medium Saucepan combine all the ingredients (except the ribs, of course), over medium heat. Whisk gently until well combined and all the tomato paste lumps are gone. Bring to a boil, reduce the heat and continue to simmer uncovered for 45 minutes to an hour, stirring frequently. The sauce should be quite thick.

Preheat the Oven to 275F

Place the ribs on a large piece of aluminum foil, Brush the ribs very generously with the sauce on both sides. Wrap the ribs very, very tightly and place seam up on a baking sheet. Bake for 2hr- 2 1/2 hrs – or until the meat has pulled away from the end of the bone by about half an inch.

As the ribs are nearly done, fire up the grill!

Unwrap the ribs from the tinfoil, toss them onto the grill to

give them some color and texture, baste them generously with sauce. They'll only need about 4 minutes or so on each side. Serve with extra sauce on the side.