

Glazed Baby Back Ribs

A not-too-peppery glaze coats succulent pork ribs. Add more jalapeño pepper and extra hot pepper sauce if you prefer a spicier bite.

PEPPER GLAZE

Apple cider	2 cups	500 mL
Finely chopped red onion	1/3 cup	75 mL
Finely chopped jalapeño pepper	1 tbsp.	15 mL
Ketchup	1/3 cup	75 mL
Tomato paste	3 tbsp.	50 mL
Red wine vinegar	2 tbsp.	30 mL
Brown sugar, packed	2 tbsp.	30 mL
Hot pepper sauce	2 tbsp.	30 mL
Pepper	1/4 tsp.	1 mL
Baby back pork ribs (about 8 racks), cut into 3 – 4 bone portions	4 lbs.	1.8 kg

Pepper Glaze: Combine first 3 ingredients in medium saucepan. Bring to a boil on medium-high. Reduce heat to medium. Boil gently, uncovered, for about 15 minutes until reduced to about 1 cup (250 mL) liquid.

Add next 6 ingredients. Stir. Remove from heat. Makes about 2 cups (500 mL) glaze.

Preheat gas barbecue to medium-low. Turn off centre or left burner. Place ribs, bone-side down, on unlit side of greased grill. Brush with glaze. Close lid. Cook for 2 to 2 1/4 hours, turning ribs occasionally and brushing with glaze, until tender. Remove to large plate. Serves 8.

1 serving: 510 Calories; 35.7 g Total Fat (16.3 g Mono, 4.1 g Poly, 12.8 g Sat); 84 mg Cholesterol; 16 g Carbohydrate; 1 g Fibre; 30 g Protein; 206 mg Sodium

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