

Carolina Style BBQ Pork Baby Back Ribs and BBQ Sauce

Submitted by: Gloria Daniels, line production worker at Duke Marketplace

Carolina Style BBQ Pork Baby Back Ribs

1 Rack Pork Baby Back Ribs
2 tbsp. Kosher Salt
1 ½ Gal of Water
1 Cup Brown Sugar
Dry Rub
1 Tbsp. Granulated Garlic
1 Tbsp. Granulated Onion
2 Tbsp. Kosher Salt
1 Tbsp. Chili Powder
1 Tsp Black Pepper
1/4 Cup Brown Sugar
2 Tbsp. Olive oil

BBQ Sauce

¾ Cup Chicken Stock
1 ½ Cup Apple Cider Vinegar
½ Cup White Vinegar
¼ Cup Brown Sugar
¼ Cup Ketchup
1 tsp Red Pepper Flakes
1 tsp Kosher Salt
1 tsp Chipotle Chili Powder

1. Fill large pot with water, salt and brown sugar and bring to a boil.
2. Cut your rack of ribs in half and add to the water and boil for 1 hour
3. Combine all ingredients for the dry rub and set aside for later use
4. In a 2 qt. saucepan combine the ingredients for the bbq sauce and begin to simmer on medium low heat stirring occasionally
5. Once the ribs are done pull them from the liquid and pat dry with clean paper towel
6. Season the ribs generously with the dry rub on both sides and drizzle with oil
7. Turn on grill to medium heat and let it get hot
8. Place the ribs meat side down on the grill and cook for about 10 minutes
9. Brush the ribs with some of the bbq sauce once you turn them over and let the other side cook for an additional 10 minutes
10. Pull the ribs from the grill and let them rest for 10 minutes
11. Cut into 2-3 bone portions and glaze with more bbq sauce