

Brown Sugar & Bourbon Baby Back Ribs

Grab some napkins because these ribs are sticky! They're sweet with a hint of bourbon and cinnamon. Make more than you think you'll need because they'll go fast.

Prep time: 30 minutes | **Cooking time:** 1½ to 2 hours | **Serves:** 4
| **Equipment:** grill, kamado, or fire pit

1 tablespoon coarse Kosher salt
1 tablespoon brown sugar, packed
1½ teaspoons dry mustard
1½ teaspoons dried thyme
½ teaspoon ground ginger
½ teaspoon ground cinnamon
½ teaspoon cayenne pepper
2 (2- to 2¼-pound) racks baby back pork ribs

GLAZE

1 cup dark brown sugar, packed
1 cup cola
1 tablespoon dry mustard
1 tablespoon apple cider vinegar
¼ teaspoon ground black pepper
¼ cup bourbon whiskey

1. Prepare and light a grill, kamado, or fire pit with a cooking grate for direct cooking over medium heat. For longer cooking, adding several pieces of lump charcoal to help the fire stay hot.

2. In a small bowl combine the first 7 ingredients, and stir to combine. Remove ribs from packaging and remove the skin on the back of the ribs, if desired. Pat ribs dry and liberally apply prepared rub.

3. Place ribs on prepared grill over direct heat. Flip and rotate ribs every 20 minutes or so while cooking for 1½ to 2 hours or until ribs are tender and fully cooked.

4. Meanwhile, prepare the glaze. In a medium saucepan, combine the brown sugar, cola, dry mustard, vinegar, and pepper. Bring to boiling, stirring to dissolve brown sugar. Reduce heat. Simmer, uncovered, about 20 minutes or until reduced to about ¾ cup. Remove from heat; stir in whiskey.

5. Brush ribs with some of the glaze during the last 30 minutes of grilling. Ribs are done when they are tender and the bones are sticking out of the ends by about half an inch, 1½ to 2 hours. Serve with the remaining glaze.