



Sticky Balsamic Ribs

Makes: 8 servings

Prep Time: 10 minutes Cook Time: 2 hours & 5 minutes

Total Time: 2 hours & 15 minutes plus marinate time 8 hours

Ingredients

For the Ribs:

- 8 large garlic cloves
- 1 tbsp + 1 tsp kosher salt (divided)
- 2 tbsp finely chopped rosemary
- 2 tbsp packed dark brown sugar
- 2 tbsp balsamic vinegar
- 1 tsp cayenne
- 1 tsp freshly ground black pepper
- 8 pounds baby back pork ribs
- 1 cup water

For the Glaze:

- 2 cups hot water
- 1 cup balsamic vinegar
- 1/2 cup packed dark brown sugar

Instructions

Mince and mash garlic to a paste with 1 teaspoon salt. Stir together with rosemary, brown sugar, vinegar, cayenne, remaining tablespoon salt, and pepper. Rub evenly all over ribs and transfer to roasting pans, meaty side up. Marinate, chilled, 8 to 24 hours. Alternately, marinate in a zippered bag or bowl covered with plastic wrap.

Preheat oven to 425°F with racks in upper and lower thirds.

Pour 1/2 cup water into each roasting pan and tightly cover pans with foil. Roast ribs, switching position of pans halfway through, until meat is very tender, about 1 & 3/4 hours. Remove pans from oven and transfer ribs to a platter.

Add 1 cup hot water to each roasting pan and scrape up brown bits. Skim off and discard fat, then transfer liquid to a 10-inch skillet. Add vinegar and brown sugar and bring to a boil, stirring occasionally. Boil until thick and syrupy and reduced to about 1 cup, about 15 minutes.

Prepare grill for direct-heat cooking over medium-hot charcoal (medium heat for gas). Brush some of glaze onto both sides of racks of ribs. Grill, turning occasionally, until ribs are hot and grill marks appear, about 6 minutes.

Brush ribs with more glaze and serve remaining glaze on the side.

Recipe from Food52