

Published August 4th, 2010

## Hard Cider-Grilled Ribs



Hard Cider-Grilled Ribs Photo Susie Iventosch

oven and drain off 1/3 of the juices, keeping the ribs in the remaining juices. Cool, cover and chill until ready to grill.

Preheat grill or barbecue to medium heat. Spread gelled juices over ribs and sprinkle an additional 1/4 to 1/2 cup brown sugar evenly over curved sides of rib racks. Grill for about 3-4 minutes per side, just until ribs are nicely browned and sugar begins to get crunchy. Serve hot.

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

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### INGREDIENTS

- 4 six-rack baby back pork ribs
- 1 22-oz. hard apple cider (such as Fox Barrel Apple Cider)
- 3/4 to 1 cup brown sugar
- Coarse sea salt and pepper to taste

### DIRECTIONS

Place ribs in a plastic container with a tight-fitting lid. Season to taste with salt and pepper. Pour cider over ribs and marinate in the refrigerator for several hours or overnight.

Spray roasting pan with non-stick spray. Place ribs in pan and pour juices over. Sprinkle evenly with 1/2 cup brown sugar. Seal very tightly with aluminum foil.

Cook ribs at 325F for 2 1/2 hours or until very tender. Remove from