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Cider-glazed Baby Back Ribs



(Serves 4)

INGREDIENTS

Four 6-rib baby back pork racks

One 22-oz. bottle hard apple cider, or two 12-oz. bottles

3/4-1 cup brown sugar

Coarse sea salt and black pepper, to taste

DIRECTIONS

To Marinate Ribs

Place ribs in (two) Ziploc baggies, or a plastic container with a tight-fitting lid. Season to taste with sea salt and pepper. Distribute cider evenly over ribs and seal bags, or affix lid. Marinate in refrigerator overnight, turning once or twice.

To Cook Ribs

Photo Susie Iventosch

Preheat oven to 300°. Spray roasting pan with non-stick spray and place ribs in pan. Pour juices over the top. Sprinkle evenly with 1/2 cup brown sugar and seal very tightly with aluminum foil. Cook ribs for 2 1/2 hours, or until very tender. Remove from oven and drain off 1/3 of the juices, keeping the ribs in the remaining juices. Cool, cover and chill until ready to grill.

To Grill

Preheat barbecue to high heat. Spread gelled juices over ribs and sprinkle 1/4 to 1/2 cup brown sugar evenly over top sides of rib racks. Grill for about 2-3 minutes per side, just until ribs are nicely browned and sugar begins to get crunchy. Serve 'em up!

Grilled Corn on the Cob

We have been grilling corn on the barbecue for years, and usually I baste the corn with some kind of butter concoction made with melted butter and chipotle peppers, or lime juice, and seasonings. A few weeks ago, my husband prepared the corn, and it was the juiciest barbecued corn on the cob I had ever tried. Naturally, I wondered what he did differently than in the past, when the corn had always been delicious, but sometimes a little dried out. It turns out the trick was basting the corn with olive oil instead of melted butter. We have tried this half a dozen times so far this season, and every, single time it has been succulent and delicious! Use good quality extra-virgin olive oil for the best flavor.

INGREDIENTS

Corn ears, husked and silk removed

Olive oil (just enough to completely baste entire ears of corn)

Seasoning, such as Cajun spices or salt and pepper

DIRECTIONS

Prepare ears of corn by removing husks. You can do this ahead of time and store in a baggie in the refrigerator. When ready to cook, baste the corn with olive oil using a basting brush, and season with spices of your choice. Grill over medium heat for about 10 minutes, rotating the ears every two to three minutes.

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