

Edibles n Such, Inc.

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Recipe: Maple & Peach Glazed Baby Back Ribs

Ingredients

- 2 Pork baby back meaty ribs, average 2 pounds each
- 3 Tablespoons of olive oil
- 2 Tablespoons apple cider vinegar
- 2 Tablespoons of brown sugar
- 1 Tablespoon of each: Granulated Garlic, Granulated Onion & Smoked Paprika
- 1 teaspoon of each: Cumin, Chili Powder, Cayenne Pepper & Salt
- 2 Cups of BBQ Sauce, I like Sweet Baby Ray's or homemade
- 2 Cups of diced fresh or frozen Peaches, thawed and drained
- 1 Cup of Pure Maple Syrup

Instructions

1. The Spice Rub and the BBQ Sauce can be made a few days in advance; store the BBQ Sauce in the refrigerator.
2. Combine the BBQ Sauce, Peaches & Maple Syrup in a medium saucepan, bring to a simmer and let come to a boil for 5 minutes or until thickened.
3. Let the mixture cool and process in a food processor until smooth, set aside or refrigerate.
4. Combine the dry ingredients for the Rub and set aside while you prepare the Ribs.
5. Wash the Meat and pat dry with paper towels.
6. Remove the membrane on the back of the Ribs and any extra fat.
7. Lay the Ribs on a sheet of aluminum foil & rub the olive oil & vinegar completely cover the meat. Add the Spice rub over the meat and massage the meat and lay bone side down, wrap tight with additional foil and lay on a rimmed sheet tray.
8. Preheat oven to 300 degrees and bake for 2.5 or 3 hours until meat is tender and pulls away easily. Uncover and glaze both sides of the meat, return to the oven at 350 degrees for 30 minutes until glaze turns sticky.
9. Let the meat rest for 15 minutes and cut into 1 bone pieces and serve with warmed additional sauce on the side.

*Ribs can also be cooked on a smoker or the grill