



## **Spicy Mustard Baby Back Ribs**

*Tangy, Sweet, and Spicy!*

Serves 4

### **INGREDIENTS**

#### **From Weiss'**

- 4 racks of baby back ribs (silver skin removed - ask us and we can do it for you)

#### **From your Grocer**

- 4 1/2 cups cider vinegar
- 4 1/2 cups brown sugar
- 1 small spray bottle to hold about 1 cup of liquid
- Recommended: Wood chips, soaked and added to a pan for smoking

#### **Spicy Mustard BBQ Sauce:**

- 1/2 cup brown sugar
- 1/2 cup yellow mustard
- 1/4 cup white vinegar
- 2 TBS Worcestershire Sauce
- 1 tsp cayenne pepper powder
- 1 tsp granulated salt
- 1 tsp black pepper



## PREPARATION

- Remove the silver skin from the back of the baby back ribs (or ask us to do it for you)
- Place ribs in a large pot or container
- Combine the cider vinegar and brown sugar and whisk until sugar is fully dissolved
- Pour 1 cup of the mixture into a clean spray bottle
- Pour the remaining liquid over the ribs and refrigerate and marinate for 2-3 hours
- Remove the ribs and pat dry - discard marinade
- Grill ribs, bone side up, 10 to 14 minutes over high heat on preheated gas grill to sear.
- Reduce heat to low and move the ribs to the top racks of the grill for two hours.
- Place a large pan or foil below the ribs to prevent grease causing flare ups.
- Recommended: Add soaked wood chips to a pan and place on top of the foil to add a smoky flavor.
- Spritz ribs with the liquid from the spray bottle every 15 minutes or so to keep moist
- Meanwhile, combine BBQ sauce ingredients in small bowl.
- Refrigerate until ready to use.
- After ribs have cooked for 2 hours, slather sauce on ribs for the remaining 2 hours of cooking.
- Remove ribs and serve with your favorite sides.