

Barbecued Baby Back Ribs with Quince Barbecue Sauce

Recipe courtesy of Steven Raichlen

Ingredients

2 racks baby back ribs, membranes removed
Sea salt
Freshly ground black pepper
Smoked paprika
1 cup apple cider, in a mister

Ingredients for the barbecue sauce

8 oz. quince paste, cut into ½ inch pieces
⅓ cup dark rum
⅓ cup apple cider vinegar
¼ cup ketchup
3 tbsp fresh lime juice
1½ tbsp Worcestershire sauce
½ tsp cinnamon
½ tsp ground ginger
½ tsp nutmeg
2 tbsp honey
Coarse salt and freshly ground black pepper
¼ cup water

Method

Set the EGG for indirect cooking with a convEGGtor at 275°F, add soaked wood chips or chunks.

Season the ribs on both sides with salt, pepper and paprika. Arrange the ribs bone side down on the cooking grid. Spray with the cider after the first hour. Cook the ribs until they're well-browned and tender enough to pull apart with your fingers, about 3 hours, spraying each hour with the cider. Brush the ribs on both sides with the barbecue sauce and continue cooking for 30 minutes. Serve immediately with the sauce on the side.

For the barbecue sauce, place the quince paste, rum, vinegar, ketchup, lime juice, Worcestershire sauce, cinnamon, ginger, nutmeg, honey, salt and pepper in a saucepan with ¼ cup water. Gently simmer over medium heat until thick, 10 minutes, whisking until smooth. The sauce should be thick but pourable.

