

Cooking Class

Grilled Baby Back Ribs

Our unique stacking method from Test Kitchen Director Lyda Jones Burnette gives you **fall-off-the-bone tender results** every time you grill.

BY SHIRLEY HARRINGTON



1 MAKE MEAT TENDER
Combine kosher salt and next 2 ingredients. Remove thin membrane from back of ribs by slicing into it with a knife and pulling it off.



2 ADD SPICY FLAVOR
Rub ribs with cut sides of limes, squeezing as you rub. Massage salt mixture into meat, covering all sides. Wrap tightly with plastic wrap. Place in a 13- x 9-inch baking dish; cover and chill 8 hours.



3 STACK & GRILL
Light 1 side of grill, heating to 350° to 400° (medium-high) heat; leave other side unlit. Let slabs stand at room temperature 30 minutes. Remove plastic wrap. Place slabs over unlit side of grill, stacking one on top of the other. Grill, covered with grill lid, 40 minutes. Rotate slabs, moving bottom slab to top; grill 40 minutes. Rotate again; grill 40 minutes.



4 SEPARATE & BASTE
Lower grill temperature to 300° to 350° (medium) heat; place slabs side by side over unlit side of grill. Baste with barbecue sauce. Grill 30 minutes, covered with grill lid, basting with sauce occasionally. Remove from grill; let stand 10 minutes. *

Ingredients

- 1 Tbsp. kosher salt
- 1 Tbsp. ground black pepper
- ½ tsp. dried crushed red pepper
- 3 slabs baby back pork ribs (about 5½ lb.)
- 2 limes, halved
- Bottled barbecue sauce

MAKES 6 SERVINGS
HANDS-ON TIME: 30 MIN.
TOTAL TIME: 11 HR., 40 MIN.

Must-Have Tool

Good Grips Silicone Basting Brush is odor resistant, dishwasher-safe, and angled for easy basting. About \$10 at oxo.com

