

Apple Brown Sugar Ribs with Aperture



Ingredients

Basting Sauce

- ½ cup brown sugar
- ½ cup apple butter
- ¼ cup Liganore Aperture wine
- 3 tbsp apple cider
- 2 tbsp Dijon mustard

Ribs

- 2 racks of ribs
- 1 tbsp salt
- 1 tbsp brown sugar
- 1½ tsp dry mustard
- 1½ tsp dried thyme
- 1 tsp ground ginger
- ½ tsp cayenne pepper
- 1 large onion, sliced
- 1 cinnamon stick, halved
- 6 thin rounds fresh ginger, peeled
- 1¼ cups apple cider

Directions

Sauce: Mix all basting sauce ingredients in a medium bowl and blend together.

Ribs: Mix salt, brown sugar, dry mustard, thyme, ginger, cayenne pepper, and sliced onion in a small bowl for seasoning. Using a small knife, loosen membrane from underside of each rib rack and pull off (or score membrane). Rub 1 tbsp seasoning into each side of rib rack. Place ribs in large roasting pan. Cover and chill at least 6 hours, up to 1 day.

Preheat oven to 323°F. Lift ribs from pan and scatter onion, cinnamon stick, and ginger in pan. Pour in cider. Return ribs, meat side down, to pan, cover pan with foil. Roast ribs until meat is tender and begins to pull away from bones, about 2 hours. Cool at least 2 hours.

Prepare BBQ on medium high heat. Grill ribs until heated through and slightly charred, about 5 minutes per side. Brush generously on all sides with basting sauce. Grill until sauce becomes a sticky glaze, about 3 minutes longer per side.

Transfer to a cutting board and cut racks between bones into individual ribs.