

Two Step Barbecued Baby Back Ribs

serves 4

2 ea	Iberico Baby Back Ribs, cut in half	¼ cup	soy sauce
6 cups	water	2 tbsp	tomato paste
1 ea	onion, halved	3 tbsp	rice vinegar (can sub apple cider)
1 ea	carrot, roughly chopped	2 tbsp	sugar
1 ea	head garlic, unpeeled, cut in half horizontally	1 tbsp	Red Pepper Flake
1 ea	1” piece of ginger	1 tsp	Whole Black Peppercorns

1 Place all ingredients into a large pot. Place pot over medium heat and bring to just below a simmer. Be careful not to boil. Cook for about 1 hour.

2 Remove ribs from pot onto a plate to cool. Strain the liquid through a fine strainer into another pot and place over medium high heat.

3 Reduce liquid down to a sauce consistency (This should take 15-20 minutes.)

4 Start a grill for high direct heat cooking.

5 Slather sauce onto ribs. Cook over medium high direct heat until caramelized in some spots and charred on others.

6 Remove ribs from grill, slather with another coat of sauce and serve.

