



**BBQ Baby Back Ribs**

## Ingredients

- 2 cups apple juice
- 1 tablespoon coriander seeds
- 1 teaspoon black peppercorns
- 2 tablespoons [Fustini's Apple Cider Vinegar](#)
- 3 full racks pork baby back ribs - silver skin removed

### BBQ Rub

- 1 tablespoon fennel seeds
- 2 teaspoons smoked paprika
- zest of 1 orange
- 1 teaspoon dried thyme
- 1 tablespoon brown sugar
- salt and pepper
- 2 cloves garlic - minced
- [Fustini's Medium SELECT olive oil](#)

### BBQ Sauce

- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1 onion - minced
- 10 cloves garlic - chopped
- 2 dried chilies - Guajillo or New Mexico - seeds removed
- 1/2 teaspoon fresh thyme
- 1 teaspoon fresh rosemary
- 1 tablespoon fresh cilantro
- 1 bay leaf - crushed
- 1/2 teaspoon ground cumin
- 1/2 teaspoon fennel seeds
- 1/4 teaspoon whole cloves
- zest and juice of 2 oranges
- 1 cup brown sugar
- 1/3 cup [Fustini's 18 Year Balsamic Vinegar](#)
- 2/3 cup ketchup
- dash [Black Sheep Gastronomy Worcestershire](#)
- 1 tablespoon [whole grain mustard](#)
- 1/4 cup apple juice
- salt and pepper
- 3 tablespoons [Fustini's Rosemary Garlic Agrodolce](#)

# Directions

## Step 1.

Whisk together apple juice coriander, pepper and Fustini's Apple Cider Vinegar. Place ribs in a large container and pour marinade over top making sure the marinade touches every part of the rib. Cover and let marinate overnight.

Preheat oven to 325 degrees. Remove pork from marinade. Discard marinade. Place pork into a large oven-proof container. Pour 1 cup hot water into the bottom of the container, cover tightly and place it into a hot oven. Bake until pork is tender but not falling off the bone - 60 - 90 minutes. Remove from oven, uncover and let cool slightly. Transfer ribs to baking sheet and rub liberally with BBQ Rub.

## Step 2. BBQ Rub

Place all but the olive oil in a food processor and pulse with enough olive oil to make a paste. After rubbing ribs, place back into the oven and bake until browned and completely soft - 20 to 30 minutes. Remove from the oven and let cool completely.

Prepare a hot grill for both direct and indirect cooking. Place ribs, bone side down, on the indirect side and cook until hot, turning just once or twice. Move to the direct side and sear until lightly charred. Brush with BBQ Sauce and move back to the indirect side. Cook until sauce is glazed on the ribs. Serve with more sauce.

## Step 3. BBQ Sauce

Heat olive oil in a large skillet over moderate heat. Add onion, garlic and chilies and cook, stirring often until soft - 5 minutes. Add thyme, rosemary, cilantro, bay leaf, cumin, fennel and cloves and continue cooking a few minutes. Add orange zest and juice, brown sugar, balsamic, ketchup, Worcestershire, mustard, apple juice, salt pepper and bring to a simmer. Cook for 30 minutes then strain through a fine-mesh sieve. Add agrodolce and use.