



Beer Baby Back Ribs

Ingredients

- 2 racks baby back ribs (about 2 1/2 pounds)
- 1/2 cup dark beer
- 1/2 cup steak sauce
- 2 tablespoons [Black Sheep Worcestershire sauce](#)
- 2 tablespoons [Fustini's Herbs of Naples balsamic](#)
- 1/4 cup dark brown sugar
- 1 teaspoon [wholegrain mustard](#)
- 2 pinches red pepper flakes
- Kosher salt

Sharon's Hint

Adapted from foodnetwork.com

Directions

Step 1.

Preheat oven to 350 degrees F. In a medium bowl, combine all ingredients but the ribs. Cut racks of ribs in half crosswise. Remove the membrane along the bone side and 1/2 cup of the sauce on both sides of the rib rack (particularly on the meat side). Lay the rib pieces, meat side down in an 11x13 baking dish. Slightly overlapping is ok.

Step 2.

Cover the baking dish tightly with aluminum foil and bake until the meat begins to pull away from the ends of the bones and the ribs are just tender about 1 hour.

Step 3.

Preheat an outdoor grill to medium-high. Grill ribs, brushing them with about 1/2 of the remaining sauce until they are crispy and heated through, about 10 minutes. (move the ribs around the grill as the sugar in the sauce makes it easy for them to burn). Let the ribs rest 5-10 minutes before cutting them into 1 or 2-bone pieces. Serve with remaining sauce.