

SWEET, SEEDED, OR LEMONY HERBAL:

Pick a summery glaze—or do all 3

Grilled glazed baby back ribs

SERVES 8 **TIME** 2½ hours

You'll need a sturdy drip pan to go under the cooking grate.

5 lbs. pork baby back ribs, cut into half-racks if needed to fit on grill

4 tsp. kosher salt

1½ tsp. freshly ground black pepper

1 tsp. cayenne

Sticky Brown Sugar Glaze, Zaatar Glaze, or Basil Chile Lemonade Glaze (recipes at right)

1. Remove the membrane from underside of ribs: Slide a screwdriver tip along each bone and under one end of membrane to loosen, then grab membrane with a paper towel and pull off (it's okay if membrane breaks and bits remain).

2. In a small bowl, mix salt, pepper, and cayenne. Put ribs on a baking sheet and sprinkle on both sides with salt mixture. Snugly wrap each rack in heavy-duty foil. Let sit 30 minutes at room temperature.

3. Meanwhile, prepare a charcoal or gas grill for indirect medium-low heat (300° to 350°; you should be able to hold your hand 5 in. above cooking grate only 6 to 7

seconds). *If using charcoal*, light 60 briquets in a chimney on firegrate. When coals are covered with ash, about 20 minutes, bank evenly on opposite sides of firegrate and let burn to

Cook's tip

Stripping the membrane from the rib bones helps the meat absorb the flavors of the spicy salt.

medium-low. Set a sturdy drip pan on grate between mounds. The area over the drip pan is the indirect heat area. Add 3 or 4 more unlit briquets to each mound when ribs go on and every 30 minutes while cooking. *If using gas*, turn all burners to high, close lid, and heat 10 minutes. Then turn center burner(s) off and reduce heat of other burner(s) to medium-low. Place a sturdy drip pan under the turned-off burner(s). The area above the drip pan is the indirect heat area.

4. Place rib packets, bone side down, on cooking grate over indirect heat, overlapping slightly if necessary. Cover grill and

cook ribs until fairly tender when pierced through foil, 50 to 70 minutes.

5. Transfer rib packets to a rimmed pan. Carefully remove ribs from foil. Set ribs, bone side up, on grill over indirect heat.

6. Spoon about ¼ cup glaze into a small bowl and set aside. Using a silicone brush, baste ribs with remaining glaze. Cover grill and cook ribs 10 minutes. Brush melted glaze from center of each rack up along sides of meat, turn ribs over, and baste with more glaze. Repeat brushing and turning every 10 minutes until ribs are browned and tender and meat has shrunk

back from ends of the bones, 30 to 40 minutes total.

7. Remove ribs from grill. Cover loosely with foil and let sit about 10 minutes. Stir reserved ¼ cup glaze and brush over ribs. Cut between bones to serve.

PER SERVING (4 RIBS) WITH STICKY BROWN SUGAR GLAZE
615 CAL., 60% (369 CAL.) FROM FAT; 33 G PROTEIN;
41 G FAT [15 G SAT.]; 27 G CARBO (0.1 G FIBER);
441 MG SODIUM; 162 MG CHOL.

PER SERVING (4 RIBS) WITH ZAATAR GLAZE
690 CAL., 70% (486 CAL.) FROM FAT; 35% PROTEIN;
54 G FAT [17 G SAT.]; 36 G CARBO (0.9 G FIBER);
529 MG SODIUM; 162 MG CHOL.

PER SERVING (4 RIBS) WITH BASIL CHILE LEMONADE GLAZE
555 CAL., 68% (378 CAL.) FROM FAT; 34 G PROTEIN;
42 G FAT [15 G SAT.]; 9.7 G CARBO (0.4 G FIBER);
431 MG SODIUM; 162 MG CHOL.



1

Sticky brown sugar glaze

Addictively sweet-spicy.

» In a medium bowl, whisk together 1½ cups packed light brown sugar, 3 tbsp. each cider vinegar and beer or water, 1½ tsp. red chile flakes (½ tsp. for a mild version), and 1 tsp. dry mustard. Makes enough for 5 lbs. baby back ribs.



2

Zaatar glaze

Zaatar is a Middle Eastern spice blend.

» In a medium bowl, combine ½ cup each sesame seeds, ground sumac*, olive oil, and honey; ¼ cup water; 1½ tsp. each dried thyme and marjoram; and 1 tsp. kosher salt. Makes enough for 5 lbs. baby back ribs.

*Buy this ground, dried tart berry in the spice aisle of well-stocked supermarkets.



3

Basil chile lemonade glaze

Tart, spicy, and aromatic.

» In a medium bowl, combine ¼ cup (6 oz.) thawed frozen lemonade concentrate, ¼ cup chopped fresh basil leaves, 1 tbsp. olive oil, finely shredded zest of 4 lemons, ¼ cup fresh lemon juice, and 1½ tsp. red chile flakes. Makes enough for 5 lbs. baby back ribs.