

Coca-Cola Baby Back Ribs /Ginger BBQ Sauce

This is a good combination that used the Coke to soften the ribs before adding a special sauce. Originally from "Cooking Fearlessly"; Jeff Blank & Jay Moore

- 2 Liter bottles Coke
- 2 Racks baby back ribs
- Dry rub (pick one from our list)
- The following for Orange Ginger Sauce**
- 2 Slices bacon
- 1/3 C Diced onion
- 1 TBS Minced garlic
- 1/2 C Chopped fresh ginger
- 2 Tsp Black pepper
- 1/3 C Brown sugar
- 3 TBS Worcestershire
- 1/3 C Orange Juice concentrate
- 3 TBS Champaign Vinegar
- 1 Tsp Tabasco
- 2 C Ketchup (consider homemade on chicken page)
- 1 Tsp Sea salt

Cooking Ribs:

Simmer cola over low heat until reduced to one quart. Let cool, then marinate ribs for 24 hours, using plastic bag or casserole dish. Remove, dry them, apply rub (not to heavy). Plan on smoking for 1.5 to 2 hours at 220 degrees. If you plan to cook longer, plan on wrapping in foil after 90 minutes, then remove from foil for last 30 minutes before serving. (Use apple juice in foil to keep moist) Optional to apply sauce 20 minutes before removing from fire.

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Making Sauce:

In large skillet, fry bacon, then add onion, garlic, ginger, salt and pepper and cook until onion is translucent. Next add brown sugar, worchestershire, orange juice concentrate, vinegar and Tobasco and bring to boil for five minutes. Then reduce heat, add ketchup, simmer for 10 minutes. Apply to ribs before serving and/or have as side dish served warm.

