

# Cherry Cola Ribs

Based on recipe from Epicurious.com

Before using the cherry cola, pour it into a bowl and allow it to stand at room temperature until no longer effervescent, about four hours.

## Ingredients

4 12-ounce cans cherry cola (flat) or cherry Dr. Pepper\*  
2 cups cherry jam or preserves  
2/3 cup Dijon mustard with horseradish  
3 tablespoons soy sauce  
2 tablespoons malt vinegar or apple cider vinegar  
1 tablespoon hot pepper sauce

3 racks of baby back ribs approx. 6 lbs.

\*Add 2 Tbl Worcestershire Sauce or 1 Tbl salt if you use Dr. Pepper

## Preparation

Boil cherry cola in heavy large saucepan over medium-high heat until reduced to 1 1/2 cups, about 45 minutes. Stir in next 5 ingredients. Reduce heat to medium and simmer until mixture is reduced to 2 1/2 cups, stirring occasionally, about 35 minutes. Transfer glaze to large bowl.

(Can be made 1 week ahead. Cover; chill. Bring to room temperature before using.)

Position racks in top and bottom thirds of oven and preheat to 325°F. Sprinkle ribs with salt and pepper. Wrap each rib rack tightly in foil, enclosing completely. Divide foil packets between 2 rimmed baking sheets. Bake until ribs are very tender, switching positions of baking sheets halfway through baking, about 2 hours total. Cool ribs slightly in foil. Pour off any fat from foil packets.

(Can be prepared 1 day ahead. Keep covered in foil packets and refrigerate. Let stand at room temperature 1 hour before continuing.)

Prepare barbecue (medium heat). Cut each rib rack between bones into individual ribs. Set aside 1 cup glaze. Add ribs to bowl with remaining glaze and toss to coat. Grill ribs until brown and glazed, turning to prevent burning, about 5 minutes total. Serve, passing reserved glaze separately.

<http://www.epicurious.com/recipes/food/views/Grilled-Spareribs-with-Cherry-Cola-Glaze-106812>

