

Baby Back Ribs with Balsamic Peach BBQ Sauce

Yields 2 servings

Ingredients:

- 2 tablespoons brown sugar, packed
- 2 tablespoons paprika
- 1 tablespoons garlic powder
- 1/2 teaspoon salt
- 1 tablespoons ground black pepper
- 1 slab pork baby back ribs

For the balsamic peach BBQ sauce:

- 1 teaspoon canola oil
- 1 small sweet onion, chopped
- 2 jalapeños, seeded and chopped
- 2 large ripe peaches, chopped
- 1/3 cup balsamic vinegar
- 1/4 cup agave nectar or honey
- 2 teaspoons Dijon mustard
- 1 tablespoon brown sugar, packed
- 1/2 teaspoon ground black pepper

Directions:

1. Preheat the oven to 200 degrees F. Place a cooling rack inside a baking sheet; set aside.
2. To make the spice rub, combine the brown sugar, paprika, garlic powder, salt and pepper in a medium bowl.
3. Place the ribs on a piece of foil large enough to fold into a packet. Sprinkle the spice rub over the ribs, rubbing in thoroughly on all sides. With the ribs meat-side down, tightly fold the foil to form sealed

packets.

4. Place the sealed packets on top of prepared rack and bake for 2 hours.
5. While the ribs are baking, heat oil in a medium saucepan over medium heat. Add the onion and jalapeños and cook, stirring often, until tender, about 4-5 minutes.
6. Stir in the peaches, balsamic vinegar, agave nectar or honey, Dijon, brown sugar and pepper.
7. Bring to a boil; reduce heat to low and simmer, stirring occasionally, until sauce has thickened, about 15-20 minutes.
8. Remove the ribs from the foil, baste with the BBQ sauce and place into oven for an additional 30 minutes, basting twice more.
9. For extra caramelization, the ribs can be finished for a few minutes under the broiler before being coated with additional BBQ sauce.
10. Serve immediately.

Printed from: <http://damndelicious.tumblr.com/>