

Copypat Chili's Baby Back Ribs

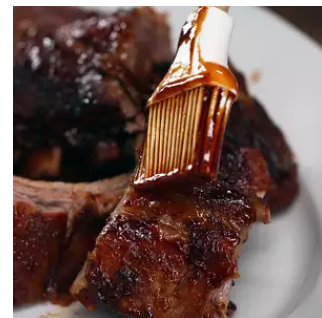
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Next time you want your baby back ribs, take matters into your own hands with this copypat recipe for Chili's famously succulent pork ribs.

Active: 15 mins

Total: 3 hrs

Yield: Serves 4 (serving size: about 3 ribs)



Ingredients

- ½ cup dark brown sugar
- 2 teaspoons kosher salt
- 1 ¼ teaspoons smoked paprika
- ½ teaspoon black pepper
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- 1 slab baby back pork ribs
- ½ cup cola soft drink
- ⅔ cup ketchup
- 2 tablespoons water
- 1 tablespoon plus 1 teaspoon molasses
- 1 tablespoon white vinegar
- 1 teaspoon yellow mustard
- ⅛ teaspoon liquid smoke

Directions

Step 1

Preheat oven to 275°F. Stir together brown sugar, salt, paprika, black pepper, onion powder, garlic powder, and cayenne in a small bowl. Rub 3 tablespoons of spice blend all over ribs, reserving remaining spice blend. Place ribs in a piece of heavy-duty aluminum foil; pour cola over ribs. Fold edges of foil together, and seal. Place ribs on rimmed baking sheet; bake in preheated oven 2 hours and 30 minutes.

Step 2

Combine ketchup, water, molasses, vinegar, mustard, liquid smoke, and reserved spice blend in a small saucepan over medium-high. Bring to a boil, stirring constantly. Reduce heat to medium-low; cover and simmer 10 minutes. Remove from heat.

Step 3

Remove ribs from oven. Adjust oven to broil. Line a rimmed baking sheet with aluminum foil. Carefully unwrap cooked ribs, and transfer ribs, bone side up, to prepared baking sheet; discard foil package. Brush ribs with sauce, and broil 2 minutes. Flip ribs, and brush with more sauce. Broil until bubbly, about 2 minutes. Serve with remaining sauce.