

# Apple Butter and Bourbon Ribs Recipe

Prep Time: 6 Hours

Cook Time: 4.5 Hours

## Ingredients:

### Dry Rub:

- 1 tbsp coarse Kosher salt
- 1 tbsp (packed) golden brown sugar
- 1 1/2 tsp dry mustard
- 1 1/2 tsp dried thyme
- 1 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/2 tsp cayenne pepper
- 2 racks of baby back pork ribs

### Apple Butter Glaze:

- 1/2 cup packed golden brown sugar
- 1/2 cup apple butter
- 1/2 cup bourbon whiskey
- 1/4 cup apple cider vinegar
- 3 Tbsp apple cider
- 2 Tbsp Dijon tarragon mustard

### Additional Ingredients:

- 1 large onion, sliced
- 1 cinnamon stick broken in half
- 6 thin rounds peeled fresh ginger
- 1 1/4 cups apple cider

## Instructions:

**For the dry rub:** Mix all dry ingredients in small bowl. Using small sharp knife, loosen membrane from underside of each rib rack and pull off (or score membrane). Rub 1 tablespoon seasoning mix into each side of each rib rack. Place ribs in large roasting pan, cover, and chill at least 6 hours and up to 1 day.

**Preheat oven to 325°F.**

**For glaze:** Whisk ingredients together in medium bowl to blend.

**Preparation:** Lift ribs from pan. Scatter onion, cinnamon stick, and ginger in pan. Pour in remaining 1 1/4 Apple Cider Vinegar. Return ribs, meat side down, to pan and cover with foil. Roast ribs until meat is tender and begins to pull away from bones, about 2 hours. Uncover and cool at least 30 minutes or up to 2 hours.

Prepare barbecue while ribs are cooling (medium-high heat). Grill ribs until heated through and slightly charred, about 5 minutes per side. Brush generously on all sides with apple butter glaze. Grill until sauce becomes sticky glaze, about 3 minutes longer per side. Transfer rib racks to cutting board. Cut racks between bones into individual ribs. Arrange on platter and serve, passing remaining sauce separately.