

Apple Butter & Bourbon Ribs

1/2 cup (packed) golden brown sugar
1/2 cup apple butter
1/2 cup Bourbon whiskey
1/4 cup apple cider vinegar
3 tbsps apple cider
2 tbsps Dijon mustard
ribs
1 tbsp coarse Kosher salt
1 tbsp (packed) golden brown sugar
1 1/2 tsps dry mustard
1 1/2 tsps dried thyme
1 tsp ground ginger
1/2 tsp ground cinnamon
1/2 tsp cayenne pepper
2 1/4 lbs or 2 lb racks baby back pork ribs
1 large onion, sliced
1 cinnamon stick broken in half
6 thin rounds peeled fresh ginger
1 1/4 cups apple cider

For basting sauce: Whisk all ingredients in medium bowl to blend.

For ribs: Mix first 7 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. Lift ribs from pan. Scatter onion, cinnamon stick, and ginger in pan. Pour in cider. Return ribs, meat side down, to pan; cover pan with foil. Roast ribs until meat is tender and begins to pull away from bones, about 2 hours. Uncover; cool at least 30 minutes and up to 2 hours.

Prepare barbecue (medium-high heat). Grill ribs until heated through and slightly charred, about 5 minutes per side. Brush generously on all sides with basting sauce. 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.