

Robert Irvine's Rib Recipe

Reconstructed by Dave & DeAnna LeVasseur - June, 2014

Ingredients:

- 4 racks baby back ribs
- 1 cup soy sauce
- 1 cup Worcestershire sauce
- 2 tablespoons Rib Rub (to taste), recipe follows
- BBQ Sauce, recipe follows
 - **Rib Rub:**
 - 3 tablespoons light brown sugar
 - 2 tablespoons cayenne powder
 - 2 tablespoons garlic powder
 - 2 tablespoons onion powder
 - 2 tablespoons white pepper
 - 2 tablespoons kosher salt
 - 1 tablespoon dry mustard, such as Coleman's
 - 1 tablespoon course black pepper
 - 5 teaspoons seafood seasoning, such as Old Bay
 - 1 teaspoon cumin
 - 1 teaspoon ginger powder
 - **BBQ Sauce:**
 - 3 cups ketchup
 - 1 cup brown sugar
 - 1 cup rice wine vinegar
 - 1/2 cup stone ground mustard
 - 1/3 cup Worcestershire sauce
 - 2 tablespoons cayenne pepper
 - 1 tablespoon sea salt



Directions:

Pre-heat oven to 225°F. To prepare the ribs, remove the silver skin from the back or under rib side. See illustration. Mix the soy and Worcestershire sauces together. Then on a baking sheet or pan, mop on the basting liquid and sprinkle with the Rib Rub. Wrap each rib tightly in aluminum foil or plastic “cling” wrap. Bake in oven for 10 hours at 225°F.

Remove from oven, unwrap and remove foil or cling wrap. Glaze with BBQ Sauce and place under broiler for 10 minutes or until glazing starts to bubble slightly. Remove and serve. Note: Ribs may require additional cooking time due to size and tenderness.

Rib Rub:

With a wooden spoon or whisk, blend the brown sugar, cayenne, garlic powder, onion powder, white pepper, salt, dry mustard, black pepper, seafood seasoning and ginger powder until mixed (break down brown sugar lumps if needed prior to blending). Bag until usage. Yield: 1 cup.

BBQ Sauce:

In a bowl, whisk together the ketchup, sugar, vinegar, mustard, Worcestershire sauce, cayenne and salt in a saucepan over low heat. Cook for 5 to 6 minutes to blend flavors. Remove from the heat and hold until using. Yield: 1/3 gallon.