

# Finger-Lickin' Ribs with Peach BBQ Sauce

SERVINGS: 4

EFFORT: 30 MINUTES

ELAPSED: 7–30 HOURS

2 racks of ribs, about 4–5 lb total

⅓ cup brown sugar

3 Tbsp powdered mustard

1 Tbsp ground cumin

1 Tbsp sweet paprika

1½ tsp coarse salt

1 Tbsp black pepper

2 tsp chili powder

1½ cups peach bourbon BBQ sauce  
(page 262)

**Ribs were a semi-frequent meal at our house and are a frequent meal at our hunting camp. We usually eat them with rice, but for a special treat we serve them with cheese biscuits—a modification of the biscuit recipe on page 222. We omit the raisins and pistachios, and add 1 Tbsp of the rub and ½ cup of cubed cheddar cheese and bake them while we grill and rest the ribs!**

- 1 Remove the membrane from the bottom of the ribs if necessary: use a paring knife to separate this layer of skin from the bone, then peel it back with your hands. This will help the rub penetrate, improve the texture of your ribs, and allow them to fall off the bone more easily.
- 2 Mix together the sugar, mustard, cumin, paprika, salt, pepper, and chili powder to make a rub.
- 3 Rub the ribs thoroughly and evenly, cover with aluminum foil, and refrigerate for 2–24 hours.
- 4 Preheat the oven to 225°F.
- 5 Place the ribs side by side on a large rimmed baking tray. Bake uncovered for 3½ hours.
- 6 Brush the ribs liberally with the BBQ sauce and bake for an additional 1–1½ hours. Cut into them to check that they're done. If you fear that they are becoming too dark, tent them loosely with aluminum foil.
- 7 Once the ribs have finished baking, loosely tent a piece of aluminum foil overtop (if you haven't already done so), and allow them to rest for at least 20 minutes before cutting and serving. Some people like to finish the ribs on the BBQ by adding more sauce and grilling them on high for a few minutes before resting.

**PANTRY RAID:** Add up to 1 Tbsp of any of the following to the rub: hot sauce (page 263), smoked peach powder (page 260), peach salt (page 263), tomato powder (page 332), or mushroom powder (page 251).