

Apartment Ribs with Postseasoning BBQ Sauce



Postseasoning BBQ Sauce

Ingredients:

- 2 heaping tbsp **Postseasoning**
- 1 tbsp tomato paste
- 3 canned whole tomatoes
- 1/2 tbsp cumin
- 1/2 tbsp smoked paprika
- 2 tbsp Worcestersauce
- 1/3 cup cider vinegar
- 1/2 cup light brown sugar

Instructions:

- 1) In a blender, mix all ingredients except for the sugar.
- 2) Transfer mixture to a pot and add sugar.
- 3) Heat over medium high heat until bubbling slowly and thickened slightly, about 5 to 7 minutes. You don't want to burn the sugar, so do not be tempted to turn the heat too high.
- 4) The mixture is done when a spoonful taken off the heat has a thick saucy consistency.

This recipe is enough for 1 rack of ribs. Expand the recipe accordingly for multiple racks.

Possible substitutions/additions

- 1) A few drops of liquid smoke will add quite a bit of smoky flavor.
- 2) A chipotle pepper in adobo sauce will add some heat and smoky flavor.
- 3) Substitute dark brown sugar or add a little molasses for a deeper color and slightly more robust flavor.

Apartment Ribs

Ingredients:

- 1 slab pork spare ribs, membranes removed
- 1 batch of **Postseasoning** BBQ sauce

Instructions:

- 1) Preheat oven to 275.
- 2) Slather the ribs with a little of the sauce above. Only a couple of tablespoons are necessary to coat the ribs. Place on a sheet pan and pour in 1/3 cup of cider vinegar around the ribs. Wrap the sheet pan with aluminum foil to create a sealed compartment for the ribs to steam in.
- 3) Put the ribs in the oven for between 2 ½ and 3 ½ hours, depending on whether you just want them tender, or you want them to be falling off the bone.
- 4) When done, open the foil and let the ribs cool for 15 minutes before you start the next step.
- 5) Slather the meaty side of the ribs with the BBQ sauce.
- 6) On a griddle, sear the meaty side for 2-3 minutes. Since ribs are curved, make sure you press down on one side and then the other to ensure you get a good sear on the edges and not just the middle. While it is searing, mop the back side of the ribs. (if you don't have a griddle, cut the ribs into half racks and use a cast iron pan – work in batches if necessary)
- 7) After the initial sear, flip the ribs so that the meaty side is up. Repeat the process 4 or 5 times until the ribs are beautifully coated in caramelized sauce. Be generous with the sauce, you should use up nearly all the sauce you've made. Be careful – I like to use two sets of tongs to flip an entire rack at once. It can be easy to let the ribs fall apart when flipping them, especially if you roasted them for longer than 3 hours.

Tips:

- 1) If you're working in batches, keep the completed ribs warm in a very low oven while you work on the other batches.
- 2) By all means, you can certainly use a grill to finish these ribs. Just ensure that the fire is low enough to caramelize, but not burn the sugar in the sauce.