



# AMERICAN COOKERY:

## Baby Back Pork Ribs

### FINGER-LICKING, FALL-OFF-THE-BONE BABY BACK PORK RIBS

Baby Back Ribs are well-known for being leaner, more tender, and for falling right off the bone. Get ready for some finger-licking good cooking with this irresistible recipe for baked Baby Back Pork Ribs and a BBQ sauce to match it, the all-American way.

#### INGREDIENTS

- 2 1/2 pounds of baby back pork ribs
- 2 tablespoons extra virgin olive oil from Spain
- Salt and black pepper

#### Sauce:

- 1 tablespoon olive oil from Spain
- 1/4 cup finely diced onion
- 1/2 teaspoon ground cumin
- 1/2 cup ketchup
- 1 tablespoon hot chili sauce
- 2 tablespoons light brown sugar
- 1 tablespoon apple cider vinegar
- Salt and ground pepper, to taste

#### STEP BY STEP

1. Heat the oven to 527°F.
2. Remove the membrane and then season both sides of the ribs with extra virgin olive oil from Spain, salt and pepper. Next, place the ribs, meat-side up, onto a large baking sheet and cover with aluminium foil. Bake for 3-4 hours, until the meat easily falls off the bones.
3. While the ribs back, heat the extra virgin olive oil from Spain in a saucepan and cook the onions until they are translucent. Stir in the cumin, ketchup, hot sauce, brown sugar, and apple cider vinegar. Season with salt and leave to cook for 2 minutes.
4. Serve the ribs slathered with the sauce on both sides, with extra on the side!

