

COFFEE RUBBED RIBS WITH COFFEE BARBECUE SAUCE

INGREDIENTS:

RUB

- 4 tablespoons Ground coffee
- 2 tablespoons Dark brown sugar, packed
- 2 tablespoons Smoked paprika
- 2 tablespoons Kosher salt
- 4 teaspoons Black pepper, coarsely ground
- 1 teaspoon Garlic powder

SAUCE

- 4 tablespoons Unsalted butter
- 3 cups Yellow onion, minced
- 1 1/2 cups Coffee, brewed, strong
- 1 cup Ketchup
- 4 tablespoons Dark brown sugar, packed
- 4 tablespoons Cider vinegar
- 4 tablespoons Molasses
- 2 tablespoons Worcestershire sauce
- 2 teaspoons Smoked paprika
- 2 teaspoons Mustard powder
- 4 racks Meaty baby back ribs, 2 - 2 1/2 pounds each

DIRECTIONS:

1. Combine the first 6 ingredients for the rub. Using a dull knife, slide the tip under the membrane covering the back of each rack of ribs. Lift and loosen the membrane until you can pry it up, then grab a corner of it with a paper towel and pull it off. Season the racks evenly all over with the rub and allow them to stand at room temperature for 45 minutes before grilling.
2. In a saucepan over medium high heat, melt the butter. Add the onion and cook until softened and beginning to brown, about 7-8 minutes, stirring occasionally. Stir in the remaining sauce ingredients and bring to a boil. Reduce the heat to medium low and simmer, uncovered, until slightly thickened and reduced to 1 1/2 cups, about 16 - 18 minutes. If you prefer a smooth sauce, use an immersion blender to puree the sauce.
3. For a total grill experience, place the racks in a rib rack facing in the same direction over indirect low heat as far from the heat as possible and cook for 2 1/2 hours. After the first hour, baste the ribs with water and repeat every 30 minutes. After 3 hours, check to see if the meat has shrunk back about 1/4 inch from the end of the bones. The racks should bend in the middle and the meat should tear easily. If not, return the ribs to the grill and continue cooking for another 30 minutes. Remove the racks from the grill and lightly brush them with some of the sauce on both sides. Wrap each rack individually in heavy duty foil and

return to the grill over indirect low heat with the lid closed until very tender, about 30 to 45 minutes more. Remove from the grill, cut into individual ribs and serve warm with remaining sauce.

4. ALTERNATIVELY, place the racks in an aluminum foil pan and cook covered at 250 - 300F for 3 - 4 hours. Check for doneness as above. Finish on the grill to brown the ribs basting the ribs with sauce.