



Whiskey-Grilled Baby Back Ribs

Prep 15 m | Cook 1 h | Ready in 1 h 15 m

Ingredients

- 2 (500 gram each) slabs baby back pork ribs
- Spare rib rub (your favourite)
- Whiskey BBQ sauce (any brand)
- Roll of thick BBQ aluminium foil

Directions

1. Preheat an outdoor grill to 200 degrees C.
2. Cut each full rack of ribs in half, so that you have four half racks. Rub with the spare rib rub. Grill the ribs on the grill until golden brown. Take them off the grill and wrap each half rack in aluminium foil. Put this back on the grill on indirect low-medium heat and let them sit for approx. 50 minutes.
3. Remove the ribs from the grill and let stand 10 minutes.
4. Preheat the outdoor grill for high heat.
5. Remove the racks from the foil and place on the grill. Grill the ribs for three to four minutes on each side. Brush sauce on the ribs while they are grilling and repeat that two to three times just before you serve them (adding it too early will burn it).

