



## Gourmet Magazines Balsamic Sticky Ribs

*These ribs were easy and amazing my revisions that worked for me are below in red*

### For ribs

8 large garlic cloves

2 tablespoons finely chopped rosemary

2 tablespoons packed dark brown sugar

2 tablespoons balsamic vinegar (*I used Mazzetti Balsamic 2 leaf vinegar*)

1 teaspoon cayenne

8 lb baby back pork ribs (8 racks; see cooks' note, below)

1 cup water

For glaze

2 cups hot water

1 cup balsamic vinegar

1/2 cup packed dark brown sugar

### Equipment

2 large roasting pans (*I packed the ribs into 1 pan and rotated them during cooking*)

Marinate and roast ribs:

Mince and mash garlic to a paste with 1 tsp salt. Stir together with rosemary, brown sugar, vinegar, cayenne, 1 Tbsp salt, and 1 tsp pepper. Rub evenly all over ribs and transfer to roasting pans. Marinate, chilled, 8 to 24 hours. (*I chilled about 12 hours*)

Preheat oven to 425°F with racks in upper and lower thirds.

Pour 1/2 cup water into each roasting pan and tightly cover pans with foil. Roast ribs, switching position of pans (*I rotated the meat*) halfway through, (*I realized about 45 minutes in, my oven runs hot and I would rather not be checking that balsamic so often, it could easily burn, so I lowered the temperature to 325 and let the ribs go for a total of 3 hours, added a bit of water now and again*) until meat is very tender, about 1 3/4 hours. Remove pans from oven and transfer ribs to a platter.

Make glaze and grill ribs:

Add 1 cup hot water to each roasting pan and scrape up brown bits. Skim off and discard fat, then transfer liquid to a 10-inch skillet. Add vinegar and brown sugar and bring to a boil, stirring occasionally. Boil until reduced to about 1 cup, about 15 minutes. *I added about a 1/2 cup of Mussini Cherry Balsamic Glaze after cooking, you could easily skip that if you had enough glaze but it did give it a nice thick sweet flavor*

Prepare grill for direct-heat cooking over medium-hot charcoal (medium heat for gas); Brush some of glaze onto both sides of racks of ribs. Grill, turning occasionally, until ribs are hot and grill marks appear, about 6 minutes. Brush ribs with more glaze and serve remaining glaze on the side.