

MAIN DISHES

ALAGA PECAN BABY BACK RIBS

Sandi Klingler

4 lb. baby back pork ribs

1/2 c. ALAGA Cane Syrup

1 T. pepper

1 T. paprika

1 T. salt

1/2 tsp. garlic powder

1 1/2 c. quality barbecue sauce

1 c. toasted pecans (ground fine)

2 T. all-purpose flour

Preheat oven to 300 degrees. Cut ribs into racks of 4 to 5 ribs each. Lay each rack on a large piece of foil. In a small bowl combine 1/4 cup of the ALAGA Cane Syrup, pepper, paprika, salt and garlic powder. Rub each side of the rack with 1 T. of the mixture dividing evenly. Wrap foil around racks to form packets. Place foil packets seam side up on large jellyroll pans or stack them in a large Dutch oven with a cover. Place in the oven for about 2 1/2 hours. Remove from oven, spray grill racks with vegetable oil spray, fire up the grill to medium high. Combine pecans and flour. Remove rib racks from foil. Pat dry with paper towels and then brush each rack with the ALAGA Cane Syrup evenly. Press pecan mixture of pecans and flour to the meaty side of each rack. Combine barbecue sauce and the other 1/4 cup of the ALAGA Cane Syrup. Drizzle pecan crust with the sauce to cover. Grill each over medium heat 2-3 minutes starting on the bare side painting with more sauce to your liking. Turning and saucing until the ribs are caramelized. Sprinkle with additional pecans and serve.