



Coffee-glazed Baby Back Ribs

Some might consider this recipe for oven-cooked pork ribs cheating. We just consider it delicious. Using only three ingredients – ribs, dry rub, and Fine Vines® The Roasterie® Air-Roasted Coffee Artisanal Ketchup– you’ll have rich, fall-off-the-bone tender ribs in less than three hours. No smoker required.

Serves: 6

Total Time: 2.5 hours

Ingredients

2 racks of pork baby back ribs

your favorite dry rub seasoning

1 jar of Fine Vines® The Roasterie® Air-Roasted Coffee Artisanal Ketchup*

Preparation

Preheat oven to 300 degrees. Cover sheet pan with foil (which will save you a lot of mess later).

Season ribs liberally with dry rub seasoning and place on sheet pan. Position in the middle of the oven and cover with foil. Bake for one hour and 45 minutes.

Increase oven to 400 degrees. Uncover ribs and brush with Fine Vines® Artisanal Ketchup. Bake for additional 20 minutes, until ribs are dark golden brown. (Alternative: After brushing with additional ketchup, finish on the grill.)

Remove from oven and let rest for 10 minutes. Serve with more Fine Vines® Artisanal Ketchup.

**Other recommended flavors of Fine Vines® Artisanal Ketchup: Black Truffle, Sriracha, Thai Ginger*

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