

# Gameday Sweet and Sour Pork Ribs



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**Start to Finish Time:** 2 hours 5 minutes

**Preparation Time:** 30 minutes

**Inactive Time:** 1 hour

**Categories:** Gameday

**Source:** Adapted From Giada De Laurentiis

**Yield:** 12 Sliders

## Ingredients - Ribs

3 lbs Pork Spareribs

4 clove Garlic, minced

1 T fresh Rosemary,  
chopped

1 T Dark Brown Sugar,  
packed

1 T aged Balsamic  
Vinegar

1 1/2 t Sea Salt

5 1/2 t Cayenne Pepper

Ingredients - BBQ Sauce

1 c aged Balsamic  
Vinegar

1 c Ketchup

1/2 c Red Wine Vinegar

1/4 c Tupelo Honey

2 T Mustard, whole  
grain, like Plochman's

1 T Molasses

1 T Worcestershire  
Sauce

1 1/2 t Thai Sriracha

Chili Sauce

1/4 t Sea Salt

## Directions: Ribs -

Place the ribs in a roasting pan, cutting the racks in half to fit if necessary. Combine the garlic, rosemary, brown sugar, balsamic vinegar, salt and cayenne in a small bowl, and rub the mixture evenly all over the ribs. Allow the ribs to marinate in the refrigerator for at least 1 hour and up to 4 hours.

Place a rack in the center of the oven and preheat the oven to 425 degrees F. Pour 1/2 cup water into the roasting pan and cover the pan tightly with aluminum foil. Roast the ribs until the meat is very tender and separate easily from the bone, about 1 1/2 hours. While the ribs are roasting make the BBQ sauce.

## Directions: BBQ Sauce -

Place the balsamic vinegar in a medium saucepan over medium-high heat. Bring to a boil then lower the heat to medium and cook the vinegar until it is reduced by a third, about 8 minutes. Whisk in the ketchup, red wine vinegar, honey, mustard, molasses, Worcestershire, Thai Sriracha and salt. Bring the the sauce back to a boil then lower the heat and simmer until thickened, 15 to 20 minutes, stirring occasionally. Remove from the heat and let cool to room temperature.

## Finish the Ribs -

Remove the ribs from the oven and transfer to 2 aluminum-foil-lined baking sheets. Increase the oven temperature to 450 degrees F. Brush both sides of the ribs generously with the BBQ sauce and bake uncovered for 10 minutes, until the sauce is browned and sizzling. Allow the ribs to rest for 10 minutes before slicing.

