

DR. PEPPER CHIPOTLE SPARE RIBS

Adapted from Homesick Texan

Prep time + Wait time + Cook time = 30 min + 4 hr + 2 hr 40 min

RIB INGREDIENTS

¼ cup salt
¼ cup black pepper
¼ cup brown sugar
4 tsp mustard powder
½ tsp chipotle powder
½ tsp allspice
2 racks St. Louis style ribs
¼ cup Dr. Pepper

SAUCE INGREDIENTS

2 cups Dr. Pepper
1 cup ketchup
½ cup yellow mustard
¼ cup apple cider vinegar
2 tbsp molasses
2-4 tsp chipotle powder

DIRECTIONS

1. Mix dry spices for the rib rub together. Coat the ribs with the rub, wrap in plastic and refrigerate for at least 4 hours. (Omit the salt if you are planning to marinate longer.)
2. Preheat oven to 300F and bring the ribs to room temperature. Line a baking or roasting pan with foil and place ribs in with the meat side up. Add the ¼ cup of Dr. Pepper. Cover tightly with foil and place in the oven.
3. Add the sauce ingredients to a large saucepan over medium-high heat. Bring to a boil and reduce to a simmer for 20 minutes until thick and syrupy.
4. After an hour and a half, remove the ribs from the oven and spread some of the sauce on each side. Place back in the oven, meat side up, and cook uncovered for 30 minutes.
5. Take the ribs out and spread more sauce on them. Cook bone side up and uncovered for another 30 minutes or until the ribs have reached the desired tenderness.
6. Remove the ribs from the oven, and spread the remaining sauce on them. Cook each side under the oven broiler for 4 minutes.