

Maple & Orange Glazed Ontario Baby Back Ribs

Preparation Time: 15 minutes

Marinating Time: 2 - 6 hours

Cooking Time: 2 hours

Serves: 6

Ingredients

- 3 racks (about 4 lb/2 kg) of Ontario pork back ribs, cut into 4 rib pieces
- 1 tbsp (15 mL) fresh ginger, minced
- 2 cloves Ontario garlic, minced
- 1/4 cup (60 mL) orange juice
- 1 tbsp (15 mL) orange zest
- 1 tbsp (15 mL) balsamic vinegar
- 1/2 tsp (2 mL) red pepper flakes
- 1/4 cup (60 mL) soy sauce
- 1/4 cup (60 mL) Ontario maple syrup
- 3/4 cup (175 mL) beef broth

Directions

1. Using a fork, lift the membrane from a corner of the rib bones on the underside, and gently peel it away from the ribs and discard.
2. In a large food-safe plastic bag place *marinade ingredients*: ginger, garlic, orange juice, orange zest, balsamic, red pepper flakes, soy sauce, maple syrup and beef broth; mix well. Add ribs and turn to coat. Close bag securely and marinate in refrigerator for 2-6 hours.
3. Pre-heat oven to 325°F/160°C. Place ribs in a single layer in a baking dish, meaty side up; pour marinade over top. Cover with foil and bake in oven for about 1 hour.
4. Remove ribs from oven and allow them to cool. Place in refrigerator until ready to grill. Pour liquid from marinade into a small saucepan. Reduce over medium-high heat for 30-40 minutes until sauce thickens.
5. Pre-heat grill to medium. Remove ribs from refrigerator and brush generously with sauce before grilling. Place ribs on grill and cook until browned and heated through, about 15-20 minutes.
6. Cut ribs apart. Brush with more sauce if desired. Serve.



Life's a picnic.
Grill on.

It's just that good.

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