



# Recipes

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## **BLACKBERRY GLAZED RIBS**

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| 2 tbsp (25 mL) paprika               | 1 cup (250 mL) sieved blackberry jam |
| 1/2 tsp (2 mL) garlic powder         | 1/2 cup (125 mL) ketchup             |
| 1/2 tsp (2 mL) onion powder          | 2 tbsp (25 mL) balsamic vinegar      |
| 1/2 tsp (2 mL) salt                  | 2 tbsp (25 mL) grated fresh ginger   |
| 1/2 tsp (2 mL) freshly ground pepper | 1 tsp (5 mL) hot pepper sauce        |
| 1/4 tsp (1 mL) cayenne pepper        | 1 tsp (5 mL) Worcestershire sauce    |
| 4 lb (2 kg) pork back ribs           |                                      |

To prepare rub, combine first 6 ingredients (paprika through cayenne pepper). Spread rub over both sides of ribs. Place each rack of ribs on a large piece of heavy-duty foil. For each piece, bring edges of foil together to form a packet; close all edges with tight double folds. Cook over low heat on natural gas barbecue, turning packets over occasionally, for 1 - 1 1/4 hours or just until ribs are tender. Meanwhile, to prepare sauce, combine remaining ingredients (blackberry jam through Worcestershire sauce) in a medium nonreactive saucepan. Bring to a boil over medium heat. Reduce heat and simmer, stirring frequently, until thickened, about 5 minutes. Reserve half of sauce to serve with ribs; set aside remaining sauce to baste ribs. Remove ribs from packets; place ribs directly on barbecue grid. Grill ribs over low heat, turning occasionally, for 20 minutes. Baste with remaining sauce and continue grilling for 10 minutes or until ribs are richly glazed. Cut into serving pieces. Serve with reserved sauce. Serves 4 - 6.