

## Cherry Cola Ribs

Before using the cherry cola, pour it into a bowl and allow it to stand at room temperature until no longer effervescent—about four hours.

- ◆ 48 oz. cherry cola (flat) (four 12-ounce cans or 6 cups)
- ◆ 2 cups cherry jam or preserves
- ◆  $\frac{2}{3}$  cup Dijon mustard with horseradish
- ◆ 3 tablespoons soy sauce
- ◆ 2 tablespoons apple cider vinegar
- ◆ 1 tablespoon hot pepper sauce
- ◆ 3 rack package of baby back pork ribs

Boil cherry cola in heavy large saucepan over medium-high heat until reduced to  $1\frac{1}{2}$  cups—about 45 minutes. Stir in next 5 ingredients. Reduce heat to medium and simmer until mixture is reduced to  $2\frac{1}{2}$  cups, stirring occasionally; about 35 minutes. Transfer glaze to large bowl. Glaze can be made one week ahead. Cover and chill. Be sure to bring to room temperature before using.

Position racks in top and bottom thirds of oven and preheat to 325°. Sprinkle ribs with salt and pepper. Wrap each rib rack tightly in foil (usually needs a double layer), enclosing completely. Divide foil packets between two rimmed baking sheets. Bake for 2 hours, switching positions of baking sheets halfway through. Cool ribs slightly in foil. Open one end and pour off any fat from foil packets. The baking can be done one day ahead. Just keep the ribs covered in foil packets and refrigerate. Let stand at room temperature 1 hour before continuing.

Cut each rib rack between bones into individual ribs. I like to divide the ribs in half and put into large zip-lock bags. Dump the glaze in with the ribs and “squish” around until they are well coated. Arrange ribs on foil-lined baking sheets and broil until well browned and glazed, about 3 to 4 minutes per side. Any sauce left in the bags is for brushing on ribs and/or passing separately.

Ribs could also be barbecued. Great hot, and also excellent cold—a good candidate for a picnic. Just bring lots of napkins.

*Wine Suggestion: A Zinfandel or Syrah*

*Recipe submitted by: Carol Frank*