

Winter's Baked Baby Backs

- 1 rack baby back ribs, trimmed
- 5 Tbsp. (packed) brown sugar
- 1 1/2 tsp. chili powder
- 1 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. crushed red pepper
- 1/2 tsp. kosher salt
- dash cayenne pepper
- fresh ground black pepper
- red wine vinegar
- your favorite BBQ sauce

Combine all dry ingredients; reserve 1-2 Tbsp. for serving. Sprinkle red wine vinegar on ribs; coat both sides with dry rub. Wrap tightly in plastic; place in Ziploc to refrigerate 8-24 hours. Preheat oven to 350 degrees. Remove ribs from plastic. Wrap tightly with heavy foil. Bake on a cookie sheet 1 hour. Open foil (avoiding steam); add 3/4 cup BBQ sauce. Reseal; bake 45-60 minutes more. Sprinkle with reserved rub and serve with BBQ sauce to pass.

Accompany with Cooper-Garrod Syrah