

Maple Glazed Ribs – via ALLRECIPES

3 pounds baby back pork ribs

$\frac{3}{4}$ cup maple syrup

2 tablespoons packed brown sugar

2 tablespoons ketchup

1 tablespoon cider vinegar

1 tablespoon Worcestershire sauce

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon mustard powder

Prep: 15 mins

Cook: 1 hr 25 mins

Additional: 2 hrs

Total: 3 hrs 40 mins

Servings: 6

Directions:

- Place ribs in a large pot, and cover with water. Cover, and simmer for 1 hour, or until meat is tender. Drain, and transfer ribs to a shallow dish.
- In a small saucepan, stir together the maple syrup, brown sugar, ketchup, vinegar, Worcestershire sauce, salt, and mustard powder. Bring to a low boil, and cook for 5 minutes, stirring frequently. Cool slightly, then pour over ribs, and marinate in the refrigerator for 2 hours.
- Prepare grill for cooking with indirect heat. Remove ribs from marinade. Transfer marinade to a small saucepan, and boil for several minutes.
- Lightly oil grate. Cook for about 20 minutes, basting with the cooked marinade frequently, until nicely glazed.