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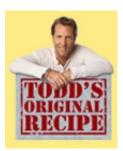


TOP SECRET RECIPES® VERSION OF

Chili's Grilled Baby Back Ribs **By Todd Wilbur**

Recipe Type: Entree Calories: 1370 Cook Time: 4 hours

Recipe Rating: 0.0 (0 reviews)



To create the best clone of these famous ribs at home you should use a smoker. You could also use the smoking feature found on many grills or place the wood chips in a foil pouch that is set over low heat on your grill. Whichever method you use, don't soak the wood chips in water – they should be dry.

It's also important to use the right kind of ribs for the best match. Get baby backs that are well-trimmed. Chili's ribs are trimmed pretty tight to the bone to ensure even smoking, grilling and flavor throughout.

This recipe was developed with information gathered on episode 7 of *Top Secret Recipe* on CMT.

INGREDIENTS

Rib Seasoning

2 ¼ teaspoons garlic powder

2 teaspoons salt

1 ¼ teaspoons coarse ground black pepper

1 teaspoon granulated sugar

½ teaspoon onion powder

1/8 teaspoon citric acid

1/8 teaspoon ground thyme

4 racks baby back ribs

Sauce

1 cup ketchup

1 cup water

3 tablespoons light brown sugar

3 tablespoons apple cider vinegar

2 ½ teaspoons yellow mustard

1 teaspoon hickory liquid smoke (concentrated)

½ teaspoon plus 1/8 teaspoon salt

1/8 teaspoon onion powder

1/8 teaspoon garlic powder

1/8 teaspoon ground black pepper

pinch citric acid

Also Required

smoker small pecan wood chips plastic wrap aluminum foil

INSTRUCTIONS

- 1. Preheat smoker to 225 degrees.
- 2. Combine seasoning in a small bowl then pour into a shaker and shake generously over the ribs.
- 3. Place the ribs into your smoker with ¼ cup to ½ cup of small pecan wood chips and a pan or metal bowl of

water. Smoke for 4 hours (open the vent for the first 2 hours). After 2 hours, add more water to the pan if necessary, and close the vent.

- 4. While ribs are smoking, make the sauce by combining all of the ingredients in a saucepan over low heat. Heat for 2 hours uncovered, stirring occasionally until thick. Cover and remove from heat until ribs are done.
- 5. When the ribs are done smoking, wrap them in plastic wrap, then foil and put them into your refrigerator for a couple hours, or until you plan to serve them. This will give your ribs a similar tenderness and flavor to the real thing. However, if you want to serve the ribs sooner, skip to the next step.
- 6. When you are ready to serve the ribs, preheat a barbecue grill to high heat.
- 7. When the grill is heated, place the ribs, bony side-down onto the hot grill. Baste the top of ribs with sauce and grill for 2 minutes. Flip the ribs and baste the bottom of each rack with sauce and grill for 2 minutes. Turn sooner if sauce begins to burn. Flip the ribs over onto the bony side again and give each a final baste with the sauce. Cook for 2 more minutes and serve.

Serves 4 (full racks).

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