

# TOP SECRET RECIPES

## TOP SECRET RECIPES® VERSION OF

Roadhouse Grill Baby Back Ribs  
By **Todd Wilbur**

**Recipe Type:** Entree  
**Calories:** 562  
**Cook Time:** 3 hours 30 minutes  
**Recipe Rating:** 5.0 (9 reviews)

**Menu Description:** "Our award-winning Baby Back Ribs are slow-roasted, then basted with Jim Beam Bourbon BBQ Sauce and finished on our Mesquite grill."

When your crew bites into these baby backs they'll savor meat so tender and juicy that it slides right off the bone. The slow braising cooks the ribs to perfection, while the quick grilling adds the finishing char and smoky flavor. But the most important component to any decent rack of ribs is a sauce that's filled with flavor, and this version of Roadhouse Grills award-winning sauce is good stuff. I ordered the ribs naked (without sauce) so that I could see if there was any detectable rub added before cooking and I didn't find anything other than salt and a lot of coarse black pepper. So that's the way I designed the recipe, and it works. You may also wish to add a little sauce to the ribs before they go into the oven as a great variation on the technique.

Source: "[Top Secret Restaurant Recipes 2](#)" by Todd Wilbur.

## INGREDIENTS

2 large racks of pork baby back ribs  
salt  
coarse ground black pepper

### Sauce

2 tablespoons vegetable oil  
1/4 cup minced fresh onion  
1 1/2 cups water  
1/2 cup tomato paste  
1/2 cup white vinegar  
1/2 cup brown sugar  
2 tablespoons honey  
1 tablespoon Worcestershire sauce  
1 3/4 teaspoons salt  
1 teaspoon liquid smoke  
1 teaspoon Jim Beam whiskey  
1/4 teaspoon coarse ground black pepper  
1/8 teaspoon garlic powder  
1/8 teaspoon paprika

## INSTRUCTIONS

1. To make the ribs, cut each large rack of ribs in half so that you have 4 half-racks. Sprinkle a light coating of salt and a more generous portion of coarse pepper over the top and bottom of each rack. Wrap the ribs in aluminum foil and bake in a preheated 275 degrees F oven for 2 1/2 hours.
2. As the ribs cook, make the sauce by heating the oil in a medium saucepan over medium/high heat. Saute the onions for 5 minutes or until they start to brown. Add the remaining ingredients and bring mixture to a boil then reduce heat and simmer for 1 hour, uncovered, or until sauce thickens. Remove from heat and set aside until the ribs are ready. Preheat your barbecue grill.
3. When ribs are finished in the oven, the meat should have pull back about 1/2-inch from the cut-ends of the bones. Remove the ribs from the oven, let them sit for 10 minutes or so, then remove the racks from the foil and put them on the grill. Grill the ribs for 3 to 4 minutes per side. They should be slightly charred in a few spots when

they're finished. Brush barbecue sauce on the ribs while they're grilling, just before you serve them. Don't add the sauce too early or it may burn.

Serves 2 (full-racks) to 4 (half-racks).

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