

**SAUCE
SHORTCUT**

GLAZE YOUR RACKS WITH
STORE-BOUGHT SAUCE.
OUR FAVE? KRAFT
THICK 'N SPICY.

Summer
2018
Everyone
Loved

THERE ARE RIBS, and then there are *ribs*: succulent, tender beauties that'll make you look like the neighborhood pitmaster. These are those ribs, courtesy of the best and only recipe you'll ever need. As easy to make as they are delicious, they're just the thing to build a Fourth of July barbecue around. Prepare the racks almost entirely in advance in the oven, then finish on the grill with store-bought sauce. They'll taste like you slow-smoked them all day. No one has to know you didn't.

COOK THE COVER

Best-Ever Barbecued Ribs

ACTIVE 20 MINUTES TOTAL 2½–3½ HOURS
8 SERVINGS Choose baby backs or spareribs, then follow our three simple steps: Season, bake, and grill. Use bottled sauce emboldened with the ribs' own juices (or go to bonappetit.com/go/sauce for a recipe) to give the ribs a final sticky-sweet shellacking.

- 2½ Tbsp. kosher salt
- 1 Tbsp. dry mustard
- 1 Tbsp. paprika
- ½ tsp. cayenne pepper
- ½ tsp. freshly ground black pepper
- 8 lb. baby back pork ribs (8 racks) or St. Louis-style spareribs (4 racks)
- Low-salt chicken broth (optional)
- 1½ cups store-bought or homemade barbecue sauce plus more

Preheat oven to 350°. Combine first 5 ingredients in a small bowl. Place each rack

of ribs on a double layer of foil; sprinkle rub all over ribs. Wrap racks individually and divide between 2 baking sheets.

Bake ribs until very tender but not falling apart, about 2 hours for baby backs and 3 hours for spareribs. Carefully unwrap ribs; pour any juices from foil into a 4-cup heatproof measuring cup; reserve juices. Let ribs cool completely. **DO AHEAD:** Ribs can be baked up to 3 days ahead (the flavor will be more developed, and the cold ribs will hold together better on the grill as they heat through). Cover and chill juices. Rewrap ribs in foil and chill.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Add broth or water to rib juices, if needed, to measure 1½ cups. Whisk in barbecue sauce to blend.

Grill ribs, basting with barbecue sauce mixture and turning frequently, until lacquered and charred in places and heated through, 7–10 minutes. Transfer to a cutting board; cut between ribs to separate. Transfer to a platter and serve with additional barbecue sauce.