

Shiraz

BBQ GRILLED RIBS With Star Anise BBQ Sauce

2 racks of ribs
salt and freshly ground pepper, to taste
water
1/8 cup olive oil
aluminum foil

Sauce

1 1/4 cups ketchup
1 cup molasses
1/2 cup honey
1 oz of Bourbon
3 star anise pods ground
1 tsp ground cloves
1 tsp (or more) Chipotle Tabasco sauce

Sauce

1) Combine ingredients, bring to boil and simmer 5 minutes.

1) Place ribs in a glass casserole dish, rub with oil and then with salt and pepper. Add water just to barely cover them.

2) Simmer in oven for 1 to 1 1/2 hours on low heat 250 or just until tender

When ribs are finished in the oven, drain them, start grill on medium and allow to heat.

Cover with foil and brush (or pour) on just a small amount of oil to keep ribs from sticking/burning. Brush on first layer of bbq sauce.

Once grill is heated, place ribs on grill. Cook covered for 5-10 minutes, then brush on bbq sauce. Grill another 5-10 minutes, keep adding bbq sauce until there is a thick layer of bbq sauce.

Grill 5 more minutes to finish cooking bbq sauce, then serve. If they stick a little it is ok, that is what the oil and foil is for!!