

Easy Ribs with Tangy Cheerwine Glaze

Use a disposable aluminum pan for this made-in-the-oven recipe.

Serves 4
for ribs

2 teaspoons kosher salt
2 teaspoons light brown sugar
1 teaspoon coarsely ground black pepper
1 teaspoon chili powder
4 pounds baby back pork ribs
4 cups Cheerwine
for glaze

1 1/2 cups Cheerwine
1/2 cup cherry jam
1/4 cup Worcestershire sauce
1/4 cup apple cider vinegar
1/4 cup tomato paste
1/4 cup Dijon mustard
3 tablespoons soy sauce

Preheat oven to 400°, and begin preparing ribs. In a small bowl, mix together salt, brown sugar, black pepper, and chili powder; rub all over ribs. Divide ribs between 2 large disposable aluminum roasting pans, being sure to place meat side up. Pour 2 cups Cheerwine into each pan, and cover tightly with aluminum foil. Roast ribs, switching pans' positions halfway through cooking, until very tender, about 1 hour and 45 minutes.

While ribs cook, prepare the glaze. In a medium-size saucepan, whisk together Cheerwine, jam, brown sugar, Worcestershire, vinegar, tomato paste, mustard, and soy sauce; set over medium heat. Let cook, whisking occasionally, until reduced and syrupy, about 20 to 25 minutes. Set aside.

Remove ribs from oven when tender. Remove foil and ribs from pans; pour fat and remaining liquid out of pans and discard. Carefully arrange for oven rack to be about 8 inches from broiler (no closer); preheat broiler. Brush ribs all over with prepared glaze and return to pans, placing meat side up. Broil for about 5 minutes or until lightly charred. Serve with extra glaze on the side.

