

Cherry- Chipotle Ribs

You probably gasped at the first ingredient. Soda!! Oh my word! But, it's not like you are drinking 6 cups of soda and this serves 8 people. It's really not that big of a deal, I promise. You have my blessing to make these ribs. This is for sure a plan ahead recipe, but it's so worth it! My father has made these ribs before and Neil is a huge fan. I'm not a big rib fan but these are pretty good. To remove the membrane underneath the rack, lay the rack meaty side down. Using the tip of a knife, gently cut under the membrane on one corner. Grasp the corner of the membrane and gently pull it away from the bones. If you are home on a Saturday or Sunday and have the time, make these ribs. The recipe is very simple, it just takes some time to marinate and then cook and lastly grill. Enjoy.

xoxo,

Kristin

Directions:

1. For marinade: combine cola, onion, garlic, salt and pepper in a large bowl and whisk together. Remove membrane from racks of ribs. Cut between bones to separate racks into quarters; place in a jumbo size resealable bag. Pour marinade into bag; seal bag and place into a 13x10x2 in. disposable foil pan. Marinate in refrigerator 8 hours or overnight.
2. Prepare grill at medium-high heat (indirect cooking). Remove pork from marinade; reserve 2 cups and discard remaining marinade. Place ribs in foil pan. Pour reserved

marinade and water over ribs; cover pan with heavy duty aluminum foil. Grill, covered 3-4 hours or until meat starts to fall off the bones.

3. Remove ribs from pan; discard pan and braising liquid. Prepare grill for direct cooking over medium-high heat. Place ribs on grill and grill, uncovered 3-4 minutes or until grill marks appear turning occasionally and basting with 3/4 cup of the barbecue sauce.

Recipe from Pampered Chef, serves 8