**Chairman’s Reserve BBQ Sauce Glazed Baby Back Pork Ribs**

**Ingredients**

4 slabs Baby back pork ribs

200ml Chairman’s Reserve Rum

100g Demerara sugar

3 x cloves of garlic - finely grated

100ml honey

100ml tomato ketchup

75ml balsamic vinegar

50ml apple juice

4 teaspoon Worcestershire sauce

4 teaspoon hot sauce

4 teaspoon Dijon mustard

4 teaspoon [paprika](http://uktv.co.uk/food/ingredient/aID/508482)

3 teaspoon salt

½ teaspoon cayenne pepper

1 teaspoon ground cumin

1 teaspoon ground coriander

1 teaspoon ground black pepper

2 tsp dried [thyme](http://uktv.co.uk/food/ingredient/aID/510568)

2 tsp dried [rosemary](http://uktv.co.uk/food/ingredient/aID/510568)

**Method**

1. Combine all the ingredients and warm together over a low heat.
2. Remove the membrane from the bone side of the ribs, this ensures ‘fall off the bone’ ribs.
3. Generously season both sides with salt and pepper and the BBQ sauce and leave in the refrigerator overnight.
4. To cook, wrap the ribs with aluminum foil, which has been lightly brushed with oil, leaving a little space for some steam to build up.
5. Bake the ribs at a low temperature 275 degrees F (135 degrees C) for approximately 3 hours or until they are tender.
6. Remove the ribs from the foil.
7. Brush the baked ribs generously with more barbecue sauce then put on a hot grill for a few minutes until the sauce is caramelized.
8. Serve with coleslaw and fries