Bourbon Peach Barbecued Ribs

4 Tbsp each salt, pepper, ground ginger, garlic powder,
onion powder, dried oregano, ¼ tsp cayenne pepper
¾ cup brown sugar,
6 full racks baby-back, spare St Louis or side ribs

Preheat oven to 250F
Mix dry ingredients together. Pat ribs dry and place on a foil-covered baking sheet. Completely cover ribs, on all sides, with dry mixture, pressing as needed to make it stick.
Roast for 2 1/2 to 3 hours. When done meat should be tender and pull away easily. Baste ribs with Bourbon Peach BBQ sauce and heat on grill or in oven for 10 min. more.

Bourbon Peach BBQ Sauce

2 Tbsp butter, 1/2 red onion, minced, 6 LOCAL peaches, peeled and coarsely chopped, 2 Tbsp apple cider vinegar, 1/3 - 1/2 cup dark brown sugar, depending on the sweetness of the fruit. 1/3 cup chicken stock, 1/2 cup ketchup, 1 Tbsp Worcestershire sauce, 1 tsp Dijon mustard, 1 Tbsp sambal sauce, 2 Tbsp fresh lemon juice, 1/2 cup bourbon

Melt butter in large saucepan and sauté onion until soft.
Add peaches, bring to a simmer, and cook about 5 min.
Add remaining ingredients, except lemon juice, simmer 15 to 20 min, until thick. Add lemon juice to taste. Puree until smooth.

Yield : 6 - 8 Servings

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