

## STICKY BALSAMIC RIBS

(adapted from [The Parsley Thief](#), original recipe from *Gourmet*, 2009)

2 tablespoons finely chopped fresh rosemary  
2 tablespoons + 1/4 cup dark brown sugar  
2 tablespoons + 1/2 cup balsamic vinegar  
1 teaspoon cayenne pepper  
4 cloves garlic  
1 teaspoon salt + 1/2 Tablespoon salt (divided)  
4 racks baby back pork ribs  
1 + 1/2 cups water (divided)  
1 teaspoon black pepper (or to taste)

Mix the rosemary, 2 tablespoons of the brown sugar, 2 tablespoons balsamic vinegar plus the cayenne pepper in a small bowl. Mince the garlic, add 1 teaspoon of salt to it and mash with the side of a large knife to form a paste. Add it to the marinade with 1/2 tablespoon of kosher salt and 1/2 teaspoon pepper & mix all the ingredients together. Rub evenly over the ribs and place in a baking dish. Marinate, chilled, for 8-24 hours.

Preheat the oven to 350 F. Arrange the ribs in a large roasting pan and pour 1/2 cup water inside, under the ribs. Cover tightly with foil, and bake the ribs until the meat is very tender, about 2 and a half hours. Remove from the oven and transfer the ribs to a platter.

Add 1 cup of water to the pan, and using a wooden spoon, scrape up all the browned bits. Strain the liquid into a measuring cup, or gravy separator to remove the excess fat. Transfer to a skillet and add 1/2 cup balsamic vinegar and 1/4 cup brown sugar. Bring the mixture to a boil and simmer gently until reduced to about 1 cup, 15 to 20 minutes.

Heat the grill. Brush some glaze over both sides of the ribs and grill, turning occasionally, until the ribs are hot and with nice grill marks all over, 6 to 8 minutes. Brush the ribs with some more glaze and serve.