

# Baby Back or St. Louis Pork Ribs (Sous Vide)

October 9th, 2022

**This recipe serves: 4**

Prep Time: 00:45

Cook Time: 12:00

Pork Ribs come in two different cuts: Baby Backs and Spare Ribs. Baby Back Ribs are pork ribs that are found near the spine. This meat is leaner and more tender. St Louis Ribs (also called Spare Ribs) are found nearer to the belly of the pig. They typically include more meat but they are also more fatty and the meat is more tough, requiring a longer cook time. These Ribs can be cooked in the Slow Cooker or a Sous Vide and then finished under a broiler.

## Ingredients:

4 lbs Pork Ribs (Baby Back or St. Louis Ribs)

### The Rub

2 Tablespoon Smoked Paprika

1 Tablespoon Garlic Powder

1 Tablespoon Brown Sugar

1/2 Teaspoon Kosher Salt

### The Sauce

1 can (6 oz) Tomato Paste

2 Oz Apple Cider Vinegar

1 Teaspoon Liquid Smoke

1 Tablespoon Smoked Paprika

1 Tablespoon Garlic Powder

10 Oz Pomegranate Molasses

## Directions:

### The Rub

Pat the ribs dry. Coat with the rub and refrigerate for 24 hours, or seal in a Sous Vide bag and freeze up to 6 months.

Cut each rack, as needed so that it fits into one or more Sous Vide bag, in a single layer.

Vacuum out all the air and seal the bag(s).

Refrigerate up to 1 week or freeze up to 6 months.

### Sous Vide at 165°F for 12 hours.

Remove the bag from the Sous Vide and refrigerate for a couple of hours (preferably overnight), until the meat has fully cooled.

Note that the unopened bag can be refrigerated unopened up to 4 weeks or frozen up to 6 months.

When you are ready to finish the Ribs, carefully remove each Rack from the bag and pat dry with a paper towel or a tea towel. Reserve the Au Jus.

### The Sauce

In a large bowl, mix the Tomato paste, Brown Vinegar, Paprika, Garlic Powder, and Liquid Smoke.

Incorporate the Pomegranate Molasses into the Sauce and mix thoroughly. The finished sauce should have the consistency of Ketchup. Use a spoonful of the Au Jus (if needed) to ensure the correct consistency.

### Finishing the Ribs

Set the **Oven Broiler to High**

with the top rack about 6 inches below the elements. Brush each Rib Rack liberally with Sauce and place on a aluminum foil covered cookie sheet. **Broil on high for 4 or 5 minutes**, until the Ribs begin to brown.

Flip the Ribs and apply another liberal coating of Sauce.

**Broil for another 4 or 5 minutes.**

Allow the ribs to rest for 10 minutes, then serve.