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DR PEPPER UP MY SESAME RIBS

Serves 4

Prep Time 30 minutes

Total Time 6 hours

My brain cells explode like Chance the Rapper's on 10 Day when I taste ribs. I definitely stole this recipe to Food Porn Land. Have you ever been to that place? The cops tried to chase me down but I got away (just kidding—there's no such place . . . well, there kinda is). These ribs could not be easier to glow up. I literally dump sauce on top, throw them in the oven, and let them go. You could use any dark soda you want, but Dr Pepper's prescription is tested and legal. Sesame oil is a rockstar weapon in my kitchen, and a little goes a long way. These ribs are good vibes.

- ½ cup packed light brown sugar
- 2 tablespoons smoked paprika
- 1 tablespoon chipotle chile powder
- 2 tablespoons garlic powder
- 2 teaspoons ground allspice
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- One (12-ounce) bottle Dr Pepper (about 1½ cups)
- 1 rack baby back ribs
- 1 tablespoon toasted sesame oil
- 2 teaspoons grated fresh ginger
- 2 garlic cloves, smashed
- 1 cup ketchup
- ¼ cup apple cider vinegar
- 2 tablespoons yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon white sesame seeds, for serving
- 1 tablespoon black sesame seeds, for serving
- 1 small bunch scallions, green parts only, finely chopped, for serving

Line a roasting pan with aluminum foil.

In a small bowl, combine ¼ cup of the brown sugar, the paprika, chipotle powder, garlic powder, allspice, salt, pepper and ½ cup Dr. Pepper. Place the ribs meat-side up in the roasting pan and pour the brown sugar mixture on top of the ribs. Coat the ribs evenly with the spice rub and wrap tightly in plastic wrap. Refrigerate for at least 2 hours or up to overnight.

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Preheat the oven to 300°F.

Remove the marinated ribs from the fridge 30 minutes before roasting. Remove plastic wrap and cover tightly with foil. Transfer to the oven and cook for 1 hour 30 minutes.

Heat the sesame oil in a saucepot over medium heat. Add the ginger and garlic and cook, stirring occasionally, until fragrant, 2 minutes. Add the remaining 1 cup Dr Pepper, the ketchup, remaining ¼ cup brown sugar, the vinegar, mustard and Worcestershire. Bring to a boil, then reduce the heat to low and cook until the sauce begins to thicken, about 20 minutes. Remove from the heat.

Remove the ribs from the oven and brush half the sauce over the top and bottom of the ribs. Turn oven up to 375°F. Place the ribs back in the oven, uncovered, and cook for an additional 30 minutes. Remove the ribs from the oven and coat with more glaze. Return to the oven and cook, uncovered, until tender, about 20 minutes more. Coat with the sauce on both sides and place under the broiler for 3 to 4 minutes on each side.

Garnish with the sesame seeds and scallion. Slice and serve.

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