



Cherry Cola Baby Back Ribs

Ribs are a nostalgic grilling classic. These Cherry Cola Baby Back Ribs include everything you love about traditional BBQ ribs, but elevated with a rich cherry cola glaze that adds depth and caramelization. Cooked low and slow on a Wildfire Grill, these ribs are guaranteed to steal the show at your Fourth of July party.

INGREDIENTS

For the Ribs

- 2 racks baby back ribs (*about 4-5 lb. total*)
- 2 tbsp smoked paprika
- 1 tbsp brown sugar
- 1 tbsp kosher salt
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp black pepper
- ½ tsp cayenne pepper (*optional*)

For the Cherry Cola Glaze

- 1 ½ cup cherry cola
- ½ cup cherry preserves
- ½ cup barbecue sauce
- 2 tbsp apple cider vinegar
- 1 tbsp worcestershire sauce
- 1 tbsp dijon mustard

OVERVIEW

Serves: 4-6

Prep Time: 20 minutes

Cook Time: 3-4 hours

INSTRUCTIONS

Prep the Ribs

- Remove the membrane from the back of the ribs and pat dry with paper towels.
- In a small bowl, combine smoked paprika, brown sugar, salt, garlic powder, onion powder, black pepper, and cayenne. Generously coat both sides of the ribs with the seasoning blend.
- Allow the ribs to rest at room temperature for 30 minutes.

Preheat the Wildfire Griddle

- Preheat your grill for indirect cooking, maintaining a temperature between 250°-275°F.

Slow Cook the Ribs

- Cook the ribs bone side down for 2.5 – 3 hours over indirect heat and with the lid closed.
- After the first 90 minutes, spritz the ribs with water to help keep them moist.
- Around the 2-hour mark, carefully flip the ribs and continue cooking for an additional 30-45 minutes.

Glaze and Serve

- Brush a generous layer of the cherry cola glaze over the ribs.
- Cook for 10 minutes, then flip and brush the other side with the glaze. Continue cooking for another 5-10 minutes.
- Flip the ribs one final time and apply a second coat of glaze, and cook for an additional 5-10 minutes until the sauce becomes sticky and caramelized.
- Take the ribs off the grill and serve.