

# Fall-off-the-Bone Ribs

Recipe By Rivky Kleiman



Cooking and Prep:   
4.5 h

Serves:  6

Contains: 

Preference: Meat

The name says it all! The ultimate rib experience.

Difficulty: Medium

Occasion: Purim, Sukkot

Source: Family Table by  
Mishpacha Magazine

## Ingredients (13)

### Ribs and Spice Rub

- 4–5 pounds (1 and 1/2 – 2 and 1/4 kilograms) short ribs or English ribs
- 2 tablespoons canola oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon chili powder
- 1/2 tablespoon brown sugar

1/2 tablespoon onion powder

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## Rib Sauce

2 cups **Kedem Grape Juice**

2/3 cup **Heaven & Earth Ketchup**

1 tablespoon molasses

1 tablespoon cider vinegar

1 tablespoon **Gefen Fish-Free Worcestershire Sauce**

3 cloves garlic, crushed or 3 cubes **Gefen Frozen Garlic**

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## Start Cooking

### Sear the Ribs

1. Preheat oven to 250 degrees Fahrenheit (130 degrees Celsius). Heat a large skillet over medium-high heat and add two tablespoons canola oil.
2. Wash and dry ribs. Sprinkle with salt and pepper. Place a few ribs at a time into the skillet and brown for five minutes on the top and bottom and three minutes on each side. When nice and browned, transfer to a 9x13-inch baking pan.
3. In a small cup, combine chili powder, paprika, brown sugar, and onion powder. Sprinkle generously over the ribs. (Store leftover spices in a resealable plastic bag or small container for later use.)
4. Cover pan with foil, seal well, and place in oven while you prepare your rib sauce.

### Prepare the Sauce

1. Place grape juice in the same skillet. Bring to a boil over high heat and boil until reduced by half, around 10 minutes.
2. Stir in remaining ingredients. Once mixture reboils, lower to a simmer. Cook until slightly thickened, about five minutes.
- 3.

Remove ribs from oven and pour the sauce over ribs. Turn ribs over, ensuring all are well coated. Double-wrap the pan with foil and seal well.

**Note:**

This sauce can also be prepared and poured over a roast. Season the roast lightly and pour sauce over it. Bake uncovered at 325 degrees Fahrenheit (170 degrees Celsius) for approximately 20–25 minutes per pound until it reaches your desired internal temperature for rare, medium-rare, or well done.

**Cook**

1. Return to oven and bake for another two hours.
2. Remove from oven, turn ribs over, and baste well. Recover. Increase heat to 325 degrees Fahrenheit (170 degrees Celsius) and bake an additional hour.
3. Baste once more and test for readiness. Ribs are ready when they begin to pull away from the bone and are fork-tender. Total cooking time is three to four hours.

**Tip:**

If you're pressed for time, you can bake the ribs at 325 degrees Fahrenheit (170 degrees Celsius) for 2–2½ hours, turning them occasionally, and you'll still get very soft ribs. The slow cooking method results in serious fall-off-the-bone ribs.

**Credits**

Photography: Daniel Lailah.

Styling: Amit Farber.