#### Grilled Baby Back Ribs

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#### YIELD4 servings

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#### 1 cup barbecue sauce ([see recipe](http://cooking.nytimes.com/recipes/1013116-simple-barbecue-sauce))

#### 2 racks baby back pork ribs, about 2¼ pounds each

####  Salt and pepper, to taste

#### PREPARATION

#### Build a fire in your grill, leaving one side free of coals. When coals are covered with gray ash and the temperature is medium (you can hold your hand 5 inches above the coals for 5 to 7 seconds), you are ready to cook. (For a gas grill, turn all burners to high, lower cover and heat for 15 minutes, then turn burners to medium.)

#### Meanwhile, combine barbecue sauce with 1 cup water and stir to combine. Set aside.

#### Sprinkle the ribs generously with salt and pepper, put them on the grill directly over the coals and cook for 25 to 30 minutes, turning once every 5 minutes or so, and basting with the thinned barbecue sauce, until a peek inside shows that the meat no longer has any pink at the center.

#### Take the racks of ribs off the grill, cut them into individual ribs and serve.