



PRIZE WINNING BABY BACK RIBS

2-3 racks baby back pork ribs

2 tsp. **Sweet Hickory BBQ Rub & Seasoning**

2 tsp. **Oh! So Garlic**

2 Tbsp. vegetable oil

Sauce:

¼ cup orange juice

¼ cup **Caribbean Mango Tequila Sauce**

¼ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Rinse & dry ribs: trim extra bits of fat and tissue. Remove the membrane covering the concave, inner side of each rack. Cover each rack liberally with **Sweet Hickory BBQ Rub & Seasoning** and sprinkle with **Oh! So Garlic**. Wrap ribs tightly in plastic wrap and refrigerate for several hours or preferably overnight.

Remove wrap and place ribs on a preheated, oiled grill and cook slowly on low heat for 1 ½ hours (lid closed). Combine sauce ingredients and brush over ribs, continue cooking for another 30 minutes.



- Sweet Hickory BBQ Rub & Seasoning
- Oh! So Garlic

- Caribbean Mango Tequila Sauce
- Sunset Gourmet's Smoky Sweet Grilling Sauce