



## MUSTARD AND ORANGE GLAZED RIBS

3 to 3 ½ lbs. pork Baby back ribs (4 racks)

1 tsp. Oh! So Garlic

1 tsp. Oh! So Onion

1 tsp. Garlic Pepper with a Twist of Lime

1/2 cup Orange Juice

½ cup water

Sauce:

1/3 cup Sweet n' Sassy Raspberry Honey Mustard

1/3 cup Sunset Gourmet's Smoky Sweet Grilling Sauce

1/3 cup Bourbon – can sub orange juice

Combine seasonings in a small mixing bowl. Trim fat from ribs. Sprinkle spice mixture over ribs, rub in with your fingers. Cover and refrigerate for 2-4 hours. Preheat oven to 300 F. Place ribs bone side down on a grill rack in a large roasting pan with ½ cup water and 1/2 cup orange juice. Cover and cook for 2 hours. Transfer ribs to a shallow baking pan or BBQ grill. Sauce the ribs and continue cooking for 30 minutes in the oven or 10 minutes turning once on the BBQ grill. Ribs can be cooked ahead of time and sauced and reheated just before serving.

- Sweet n' Sassy Raspberry Honey Mustard
- Sunset Gourmet's Smoky Sweet Grilling Sauce
- Garlic Pepper with a Twist of Lime
- Oh! So Garlic
- Oh! So Onion