



HICKORY & MAPLE GARLIC BABY BACK RIBS

2-3 racks baby back pork ribs

1 Tbsp. **Chef's Blend - All Purpose Seasoning**

1 Tbsp. **Hickory & Maple Garlic Seasoning**

1 Tbsp. **Onion, Garlic & Herb Seasoning**

2 Tbsp. vegetable oil

Sauce:

¼ cup orange juice

¼ cup **Apricot & Maple Sweet Pepper Jelly**

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 seasonings. 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.



- **Hickory & Maple Garlic Seasoning**
- **Chef's Blend - All Purpose Seasoning**
- **Onion, Garlic & Herb Seasoning**

- **Apricot & Maple Sweet Pepper Jelly**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**