



## HICKORY & MAPLE GARLIC BABY BACK RIBS

2 racks baby back pork ribs

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

4 - 5 Tbsp. **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. Generously season ribs on both sides with **Hickory & Maple Garlic Seasoning** and massage into the meat. Wrap ribs tightly in plastic wrap and refrigerate for several hours or preferably overnight. Remove ribs from plastic and place on a preheated, oiled grill and cook slowly on low heat for 2 hours (covered). Brush **Sunset Gourmet's Smoky Sweet Grilling Sauce** over ribs in the last 15 minutes of cooking.



- **Hickory & Maple Garlic Seasoning**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**