



## HINT OF BACON BABY BACK RIBS

2 racks baby back pork ribs  
1 Tbsp. **Oh! So Bacon**  
1 Tbsp. **Onion Garlic & Herb Seasoning**

1 Tbsp. **Sunset Seasoned Salt**  
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. Combine seasonings and generously season ribs on both sides 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.



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