



KANSAS CITY RIBS

2-3 racks baby back pork ribs

2 Tbsp. vegetable oil

2 Tbsp. **Kansas City Rub Sheet Pan Seasoning**

1/3 cup **Sweet & Spicy Brown Sugar Bourbon Sauce**

Rinse & dry ribs, then trim extra bits of fat and tissue and remove the membrane covering the concave, inner side of each rack. Brush the ribs with oil, then sprinkle with **Kansas City Rub Sheet Pan Seasoning**. Wrap ribs tightly in plastic wrap and refrigerate for several hours or preferably overnight. Remove wrap and place ribs on a preheated, grill and cook slowly on low heat for 1 1/2-2 hours (lid closed). Brush with **Sweet & Spicy Brown Sugar Bourbon Sauce** and continue cooking for another 15 minutes.



- **Kansas City Rub Sheet Pan Seasoning**
- **Sweet & Spicy Brown Sugar Bourbon Sauce**