



SMOKY BABY BACK RIBS BBQ RIBS

4 - 6 lbs baby back pork ribs (2-3 racks)

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

1 Tbsp. **Sunset Seasoned Salt**

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

2 Tbsp. olive oil

½ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

2 Tbsp. **Apricot & Maple Sweet Pepper Jelly**

1/3 cup orange juice

Rinse & dry ribs. Trim extra bits of fat and tissue. Remove the membrane covering the concave, inner side of each rack. Combine seasonings to make a rub. Generously season ribs on both sides. 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). Combine sauces with orange juice and brush over ribs in the last 15 minutes of cooking.



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- **Apricot & Maple Sweet Pepper Jelly**