



# SWEET HICKORY PINEAPPLE PORK RIBS

- 2 lbs. (.908 kg) pork ribs, cut into 5 rib portions
- 1 can crushed pineapple
- 1/3 cup soya sauce
- 1/4 cup liquid honey
- 1/4 cup vinegar
- 1 Tbsp. **Oh! So Garlic**
- 1 Tbsp. **Hickory & Maple Garlic Seasoning**
- 1/3 cup **Sweet & Spicy Brown Sugar Bourbon Sauce**

Place ribs in an extra-large zipper seal bag. In a bowl combine remaining ingredients and pour over the ribs and massage to mix well. Marinate for up to 24 hours in the fridge. Preheat oven to 275°F. Place ribs in a large roaster, cover and slow roast for 3-4 hours, basting every hour. Remove ribs from juices and transfer to a preheated medium heat grill. Grill for 5 minute each side and brush with additional sauce.

- **Hickory & Maple Garlic Seasoning**
- **Oh! So Garlic**
- **Sweet & Spicy Brown Sugar Bourbon Sauce**