



Fired Up Baby Back Pork Ribs

Serves 8

Ingredients:

2 racks baby back pork ribs
1 BBQ marinade
3 bay leaves
1 onion
1 cup spicy barbecue sauce
1/2 cup brown sugar

Directions:

1. In a large stockpot, place both racks of ribs and fill with water, enough to cover the ribs. Add marinade, bay leaves and onion. Bring mixture to a boil over high heat.
2. Reduce to medium-low heat and simmer for 45 minutes. Remove ribs from stockpot, discard bay leaves and drain liquid.
3. Heat grill to medium heat.
4. In a small mixing bowl, stir together the barbecue sauce and brown sugar. Brush over both sides of ribs. Place ribs on grill, bone side down, close lid. Grill for 7 minutes, turn and cook for an additional 7 minutes.

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MainIngredient: Pork Ribs

CookingMethod: Grill

RecipeIntro: A nice spicy kick to every bite.

Season: Spring

Week: 202019