



# Saucy Baby Back Ribs

Serves 6

## Ingredients:

5 1/2 pounds baby back ribs  
10 oz barbecue sauce  
1/2 teaspoon red pepper  
2 limes  
2 cups ketchup  
2 teaspoons hot sauce  
1 teaspoon salt  
1/2 cup cider vinegar  
1 teaspoon ground black pepper

## Directions:

1. Combine red pepper, salt and black pepper in small bowl, set aside.
2. Rub limes on meat, squeezing lime juice over ribs. Next massage in red pepper mix. Wrap ribs in plastic wrap and place in plastic bag. Marinate in refrigerator for 8 hours. Remove 30 minutes before grilling.
3. In a saucepan on medium-high heat, combine ketchup, barbecue sauce, vinegar, and hot sauce. First boil ingredients, and then reduce to simmer for 30 minutes.
4. Light one side of grill to medium-high. Grill ribs on unlit side for 1 hour, lid closed. Reposition ribs furthest from heat now closest, grill for 1 hour. Reduce heat to medium, and grill for 30 minutes, basting ribs with sauce. Serve ribs with remaining sauce after grilling.

**Season:** Spring

**Week:** 201832

**FeatureIntro:** Try these ribs today, you won't regret it!

**RecipeIntro:** The sauce is very simple to make and the taste will astound you!

**CookingMethod:** Grill

**MainIngredient:** Pork Ribs