

MAKE IT!

Spice Rubbed Pork Ribs with American Spoon Grilling Sauce

A great alternative to our Grilling Sauce either Apricot Preserves or, for those that like a little more heat, Apricot Hot Sauce. Sweet and tangy apricots make a delicious foil to the rich ribs, simply substitute the apricot product and follow the recipe as written.

SERVES 2-4

- 2 racks of baby back pork ribs
- 1 cup of your favorite **American Spoon Grilling Sauce**
Spice Rub, recipe follows

Spice Rub:

- 2 tablespoons paprika
- 1 tablespoon kosher salt
- 1 tablespoon garlic powder
- 3 teaspoons onion powder
- 2 teaspoon brown sugar
- 1 teaspoon black pepper

Place all the ingredients for the rub together in the bowl and toss to combine. Place each rack of ribs on a piece of aluminum foil large enough to wrap. Divide the spice rub evenly over the two racks, coating all sides and pressing the rub into the meat. Wrap the racks tightly with the foil, making sure the foil is sealed on all sides. Refrigerate the seasoned racks so the rub can permeate the meat, 4-24 hours.

Preheat your oven to 300 degrees. Place the foil-wrapped ribs on a baking pan and bake for 2½-3 hours, until the meat is very tender. Remove the ribs from the oven and turn your oven to broil. Peel back the foil to expose the racks. Brush liberally with the grilling sauce and return to the oven. Broil for about 10 minutes, or until the sauce is a thick, bubbling glaze. Serve with additional grilling sauce.

Variation: Apricot Preserves or apricot Hot Sauce are great alternatives to grilling sauce. Sweet and tangy apricots make a delicious foil to the rich ribs. Simply substitute the apricot product and follow the recipe as written.



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