



THE ingles TABLE

with Chef Derek St. Romain
Sweet & Spicy Baby Back Ribs

Shopping List

- 2 racks Smithfield® Pork Back Ribs, membrane removed

MARINADE

- 1/4 cup apple cider
- 2 tablespoons brown sugar
- 2 tablespoons lemon juice
- 2 tablespoons TABASCO® brand Chipotle Pepper Sauce

RUB

- 2 tablespoons TABASCO® brand Chipotle Pepper Sauce
- 1 tablespoon paprika
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder

GLAZE

- 1/4 cup ketchup

Cooking Instructions

1) Place ribs in large baking pan. Whisk together apple cider, brown sugar, lemon juice, and chipotle sauce; pour over ribs. Turn ribs to coat with marinade. Cover and refrigerate at least 2 hours or overnight, turning occasionally.

2) Combine all rub ingredients in a small bowl. Remove ribs from marinade; blot dry with paper towels. Spread rub mixture on both sides of ribs.

3) Heat charcoal or gas grill to medium-low. Grill ribs for 45 minutes, turning occasionally. During last 10 minutes of grilling, brush ribs with ketchup.



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