
Lip Smackin' Sweet Barbecue Ribs

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 2

1 rack Baby back ribs, cut in 1/2

1 large bottle Sweet Baby Ray's Honey Barbecue Sauce (28 oz)

3 cups water

Pre-heat grill to about 350 degrees.

Spread barbecue sauce on both sides of ribs with a basting brush. Set ribs in a disposable pan side by side, overlapping slightly if needed. Add water to bottom of pan. Place pan directly on grill grate. Cook ribs with grill cover closed for about 90 minutes (may need to cook longer, depending on the thickness of the ribs). Periodically check pan to ensure there is still plenty of water in the pan. About 60 minutes into grilling, add additional barbecue sauce to the tops of the ribs. Remove from heat, let sit 5 minutes and then serve. Enjoy!

Ribs are done when they come off the bone easily with a fork. Ribs that are "stuck" to the bone, are not cooked enough - continue cooking until fork tender.

Pork/Lamb Entrees