

Clarksville Baby Backs

Spice Rub

2 teaspoons brown sugar
2 teaspoons cracked black pepper
2 teaspoons paprika
1 teaspoon chili powder
1½ teaspoons white pepper
1½ teaspoons ground cayenne pepper
1½ teaspoons kosher salt
1 teaspoon garlic powder

Marinade

½ - ¾ cup Tennessee Gourmet™ Apple & Spice Sauce (any flavor)

1 rack Baby Back ribs, silverskin removed
1 gallon water
1 cup white vinegar

What's the difference between a rack and slab of ribs? A slab has 12 to 13 ribs while a rack is a trimmed slab with 11 ribs or less. Although this recipe calls for Baby Backs, which come from the loin section, spareribs may also be used although the cooking time will vary.

In a medium bowl, mix together spice rub ingredients and reserve.

Mix water and vinegar. Add ribs and soak 20 minutes. Drain well and pat dry. Place ribs on a sheet of heavy duty aluminum foil, meat side up, and brush with Tennessee Gourmet™ Apple & Spice Sauce. Seal and refrigerate overnight.

Remove from refrigerator and bring to room temperature. Dust with spice rub, reseal foil packet, place on large sheet pan, and bake in a preheated 250° F. oven for 4 hours (or indirectly grill, still in foil, for 3 to 4 hours until tender). Cut ribs into serving-size pieces.

Heat additional Tennessee Gourmet™ sauce and serve with ribs.