

Pulaski Barbecued Pork Ribs

3 pounds Baby Back ribs (2 racks)
1 teaspoon ground ginger
1 teaspoon kosher salt
1 teaspoon ground coriander
1/2 teaspoon paprika
1/4 teaspoon black pepper

Glaze

1/2 cup Tennessee Gourmet™ Snappy Pepper Jelly
3 tablespoons orange juice
1 tablespoon Dijon or Creole mustard
1 tablespoon lemon juice

Combine spices and rub onto the meaty side of the ribs. Wrap with food film and refrigerate at least two hours. About 90 minutes before serving, prepare grill for medium-hot direct grilling. Grill ribs, turning occasionally. Pork ribs will take 60 to 70 minutes to cook depending on the thickness. Heat the Tennessee Gourmet™ Snappy Pepper Jelly, orange juice, and lemon juice with the mustard. Brush ribs frequently with the glaze during the last 15 minutes of cooking.