

**Featuring Tennessee Gourmet® Products**

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**Savory Baby Back Ribs**

2 racks Baby Back ribs, silver skin removed	2 tsp. Tennessee Gourmet® Savory Pork Rub
1½ cups Tennessee Gourmet® Apple & Spice (your choice of flavor)	

Place ribs bone side down in a large baking dish (an aluminum lasagna pan works great). Cover with Apple & Spice and refrigerate overnight. Cover the pan with aluminum foil. If possible, turn ribs once.

Preheat oven to 275° F. Remove ribs from refrigerator and bring to room temperature.

Cook for 1 ½ hours; remove and turn ribs, return to oven for another 1 ½ hours. Uncover the ribs and sprinkle with Savory Pork Rub. Continue to cook for an additional 30 minutes.