

Treadway Baby Back Ribs

1 rack Baby Back ribs, silver skin removed
1 cup Tennessee Gourmet™ Apple & Spice Sauce (any flavor)

Place ribs on a large sheet of heavy duty aluminum foil. Brush with generous amount of Tennessee Gourmet™ Apple & Spice Sauce. Seal foil to create a pouch and refrigerate overnight.

Remove ribs from refrigerator and bring to room temperature. Place rib pouch in a pan (at least 2.5 inches deep, a lasagna pan, works great) and cook in pre-heated 250°F oven for 3.5 hours.

Remove from oven, unwrap the pouch of ribs, discard meat drippings. Brush on additional sauce and return the ribs to the oven for an additional 30 minutes