



### Ingredients:

- 4 pounds pork back ribs
- Your favorite barbecue sauce (purchased or homemade)

## All-American Pork Baby Back Ribs

Makes: 4 servings.  
Prep Time: 10 minutes  
Cook Time: 3 1/2 hours



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### Directions:

1. Preheat grill to medium-high heat, for indirect cooking.
2. Season ribs with salt and pepper.
3. Place ribs on the cooking grids; close grill hood and grill until ribs are tender, about 1 1/2 to 2 hours.
4. Finish by turning and basting ribs with barbecue sauce for the last 15 minutes.
5. Serve ribs directly from the grill or, for extra tender ribs remove from grill, wrap in heavy aluminum foil.
6. Place foil-wrapped ribs in brown paper bags, close bags and let ribs rest for up to an hour.
7. Unwrap ribs, cut into serving pieces and serve with extra barbecue sauce.

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*Recipe courtesy of the National Pork Board.*

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