



FINCH + FENNEL

Ancho-Honey Barbecue Ribs

PREP TIME: 10 Minutes

COOK TIME: 3 Hours

SERVINGS: 2

INGREDIENTS:

2 Racks Pork Baby Back Ribs

½ c F+F Ancho-Honey Citrus Seasoning

1 gal Water

1 c F+F Honey Habanero BBQ Sauce



INSTRUCTIONS:

1. Rub ribs generously with F+F Ancho-Honey Citrus Seasoning & wrap in plastic wrap. Refrigerate overnight.
2. Remove ribs from refrigerator & let sit at room temperature for 30 minutes.
3. Heat oven to 250°F & insert pan filled with water in bottom of oven.
4. Place ribs on a wire rack on a baking sheet & cook for 2 to 3 hours, or until meat is tender. If ribs are becoming too dark, turn them over once or twice while cooking.
5. Ten minutes before ribs are done, brush with F+F Honey Habanero BBQ sauce.

Enjoy!

