

## BABY BACK RIBS

- 1 Side baby back rib
- 2 Tbsp **TSG Peppery Herb Rub**
- ½ Bottle **TSG Raspberry Grilling Sauce**

1. Preheat grill.
2. Coat ribs with Peppery Herb Rub. Grill until almost done. Baste with Raspberry Grilling Sauce in the last few minutes of grilling.

**Note:** If preparing ribs in oven, wrap ribs in foil and roast for 20 minutes at 400°F. Remove from oven, baste with Raspberry Grilling Sauce and return to oven for an additional 10 minutes.