

SISTERS SOUTHERN SWEET BARBECUE RIBS

- 2-3 lbs country-style or baby back pork ribs
- 3 Tbsp **TSG Peppery Herb Rub**
- TSG Sisters Southern Sweet Barbecue Sauce**

1. Preheat oven to 350°F.
2. Cut ribs into sections with 3 to 4 ribs in each section. Place ribs on a rack in a shallow pan. Press Peppery Herb Rub onto both sides of ribs. Cover tightly with foil, bake for 1½ hours.
3. Prepare grill so it's ready when the ribs are done cooking. Remove ribs from oven and brush with Barbecue Sauce. Place ribs on grill and cook at medium to low heat for 10 minutes.
4. Let ribs sit, covered in foil, for 5 to 10 minutes before serving.