

# TART COUNTRY RIBS

OUTDOOR GRILL



*Kickoff new year festivities with this classic mouthwatering recipe.*

## Ingredients

- 3 to 4 pounds country-style ribs (steamed in foil packet)\*
- 1/2 cup pineapple juice
- 1/4 cup lime juice (2 limes)
- 3/4 cup ketchup
- 1 1/2 teaspoons soy sauce
- 2 tablespoons instant minced onion
- 2 tablespoons brown sugar
- 1/2 teaspoon dry mustard
- 1 teaspoon salt



## Directions

After ribs are steamed\*, pour off excess fat. Combine remaining 8 ingredients to make marinade; pour over ribs, cover and marinate in refrigerator overnight. Remove meat from marinade, drain well and cook on preheated gas grill at low setting for 15 minutes per side or until meat is nicely browned, basting frequently with remaining marinade.

**Yield: 4-6 servings**



### GRILLING TIP

\*Steam ribs before grilling to render out fat. Place ribs in thick heavy-duty aluminum foil with 2 tablespoons water. Seal tightly. Place aluminum foil packet with ribs on grill at

medium setting. Do not open packet during steaming. Grill for 45 minutes to an hour. Remove from grill.