

Baby BBQ Ribs



Serves 4

3/4 pounds pork ribs, cut into individual ribs
and cut each rib in half

1/3c orange juice

1T tomato paste

1t soy sauce

1T Tabasco, more or less to taste

2T garlic, minced

1T brown sugar

2T all-purpose flour

1t salt, divided use

pepper

cayenne pepper

garlic powder

Mix orange juice, tomato paste, soy sauce, Tabasco, brown sugar, garlic and 1/2t salt in bowl. Refrigerate sauce to allow flavors to intensify.

Season flour with 1/2t salt, pepper, cayenne and garlic powder. Add more or less of any ingredient as you like.

Put seasoned flour in large zip lock bag, add ribs and toss to coat.

Dip each rib in BBQ sauce.

Cook on hot grill for 30-40 minutes, turning occasionally. Baste with sauce each time you turn the ribs.

Prepare Ahead Tip

Make BBQ sauce up to 1 week ahead. Store in tightly covered container in refrigerator. Cook ribs several hours ahead and serve at room temperature with extra BBQ sauce.