

# Sweet Jalapeno Ribs



Tender baby back ribs slow roasted and basted with a homemade sweet and hot BBQ sauce.

Serves 4

1 rack baby back ribs	1/2c brown sugar	2 jalapeno peppers, minced
4c ketchup	1c dry red wine	2T Worcestershire sauce
1c yellow onion, finely diced	2T lemon juice	1t salt
1/2c light corn syrup	2T Dijon mustard	1/2t cayenne pepper
	4 garlic cloves, minced	

Preheat oven to 400. Place all sauce ingredients in blender or food processor and process until smooth.

Place ribs in large baking dish sprayed with non~stick cooking spray and bake 30 minutes, uncovered. Lower heat to 250, heavily baste with BBQ sauce. Cover ribs and bake 5 hours, basting every 45 minutes.

Heat remaining BBQ sauce and serve on the side as a dipping sauce.

Prepare Ahead Tip

BBQ sauce can be made ahead and refrigerated, tightly covered, for 7 days.