



Winn-Dixie Supermarkets

Orange Barbecued Ribs

Ingredient List

- 1 cup KRAFT Original Barbecue Sauce
- 1/4 cup orange juice
- 1 tsp grated orange peel
- 1/2 to 1 tsp crushed red pepper flakes
- 3 lbs pork spareribs or backribs

Directions

Mix barbecue sauce, juice, peel and pepper.

Heat oven to 350° F. Place ribs on rack of broiler pan. Brush with barbecue sauce mixture.

Bake 1 hour and 15 minutes or until done, turning and brushing with barbecue sauce mixture every 15 minutes.

Heat grill. Place ribs, boneside down, on greased grill over low coals. Grill, uncovered, 30 minutes on each side.

Brush with barbecue sauce mixture; continue grilling 30 minutes or until done, turning and brushing with barbecue sauce mixture every 10 minutes.

Servings: 6

Time: 1 hour, 20 minutes