

## **Baby Back Ribs with Sweet Guava Glaze**

Recipe Cookbook: McCormick® Grill Mates® Cookbook

### **INGREDIENTS:**

1/4 C brown sugar  
2 tsp McCormick® Ground Ginger  
2 tsp McCormick® Garlic Powder  
2 tsp McCormick® Season-All® Seasoned Salt  
1 tsp McCormick® Crushed Red Pepper  
1/2 tsp McCormick® Ground Cinnamon  
3-4 lbs pork back rib  
1/4 C water  
1 C guava jelly (available in International Foods aisle of grocery store)

### **DIRECTIONS:**

Combine brown sugar and spices in small bowl; reserve 2 tablespoons spice mixture. Rub remaining spice mixture on ribs; coat well.

Place ribs in a single layer on an aluminum foil-lined baking sheet (17x11") or roasting pan. Pour water into pan; cover with foil. Bake 1 hour at 375° F, or till meat starts to pull away from bones.

Meanwhile, combine jelly & reserved spice mixture. Brush steamed ribs with jelly mixture. Cover and refrigerate 1 hour or overnight if desired.

Grill or broil 3-5 minutes per side, or till heated through & nicely browned.

Serves: 4