



Joe's Baked Island Baby Back Ribs

Serves 4

1/4 cup brown sugar
2 tsp garlic powder
1 tsp crushed red pepper
3 lbs pork baby back ribs
1 cup guava jelly (*available at most supermarkets*)

2 tsp ground ginger
2 tsp seasoned salt
1/2 tsp ground cinnamon
1/4 cup water

Combine brown sugar and spices in a 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-inch) or roasting pan. Pour water into pan; cover with foil. Bake at 375° F for 1 hour, or until meat starts to pull away from bones.

Meanwhile, combine jelly and 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 until heated through and nicely browned.