



Fusion Gluten Free Recipe

Chipotle BBQ Ribs



Ingredients: Serves 3

- 2 C. Chipotle BBQ Sauce (Gluten Free Starport 321)
- 5 lbs. Babyback ribs, cut
- 2.5 oz. Marinade Seasoning (Gluten Free Starport 356) 5 Tbsp.
- 1/4 C. Water for marinate

Instructions:

1. Mix **Marinade Seasoning** with 1/4 C water and rub onto cut ribs and let marinate 4 hours or more. Refrigerate while marinating.
2. Brush 1 C. **Chipotle BBQ Sauce** on cut ribs, coat evenly, and place on a rack.
3. Heat convection oven to 250F then place ribs in oven and roast for 40 minutes until rib internal temperature reaches 160F. If more tenderness is desired, cook another 40 minutes.
4. Remove ribs, brush on remaining **Chipotle BBQ Sauce** and broil or BBQ ribs about 5 minutes until **Chipotle BBQ Sauce** caramelized before serving.

Notes:

1. Cooked ribs may be sauced then refrigerated, re-heat when order. Ribs are also great when reheated in microwave.