

PEACH BLACKBERRY STICKY RIBS

1 rack baby back ribs
1/4 c minced sweet onion
1 T minced garlic
1 jar **Emily G's Peach Blackberry Jam**
1 t minced ginger
1 T dijon mustard
1 T soy sauce
1/4 t cayenne pepper
1 T rice wine vinegar
pinch ground black pepper



EMILY G'S™
JAM OF LOVE

Preheat oven to 250°F. Place ribs on a foil lined pan and season with salt and pepper. Rub on minced onions and garlic. Pour on 1/3 c jam. Cover ribs with foil and bake for 2 hours.

In a bowl combine the remaining jam, ginger, dijon mustard, soy sauce, cayenne, vinegar, and black pepper.

Remove ribs from oven. Preheat grill on high. Brush ribs with sauce. Grill ribs for 4 minutes on each side. Remove ribs from grill and brush on additional sauce.

