

## STRAWBERRY CHIPOTLE STICKY RIBS

1 rack baby back ribs  
1/4 c minced sweet onion  
1 T minced garlic  
1 jar **Emily G's Strawberry Chipotle 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

Preheat oven to 250°. 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.



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JAM OF LOVE

