## 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

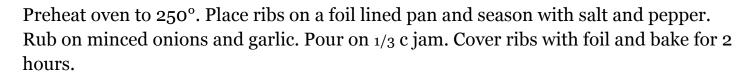
1 T dijon mustard

1 T soy sauce

1/4 t cayenne pepper

1 T rice wine vinegar

pinch ground black pepper



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.



