



#MakeItGAP

RECIPES

PEACHY PORK RIBS

YIELD: 4 Servings

INGREDIENTS:

2 racks pork baby back ribs (4 pounds), *cut into serving-size pieces*
1/2 cup water
3 medium ripe peaches, *peeled and cubed*
2 Tbsp. chopped onion
2 Tbsp. butter
1 garlic clove, *minced*
3 Tbsp. lemon juice
2 Tbsp. orange juice concentrate
1 Tbsp. brown sugar
2 tsp. soy sauce
1/2 tsp. ground mustard
1/4 tsp. salt
1/4 tsp. pepper

PREPARATION:

Place ribs in a shallow roasting pan; add water. Cover and bake at 325°F for 2 hours.

Meanwhile, for sauce, place peaches in a blender; cover and process until blended. In a small saucepan, saute onion in butter until tender. Add garlic; cook 1 minute longer. Stir in the lemon juice, orange juice concentrate, brown sugar, soy sauce, mustard, salt, pepper and peach puree; heat through.

Drain ribs. Spoon some of the sauce over ribs. Grill ribs on a lightly oiled rack, covered, over medium heat until browned, 8-10 minutes, turning occasionally and brushing with sauce.

Recipe adapted from tasteofhome.com