



l'art de cuisiner

STARK & WHYTE

Vidalia Onion and Fig Glazed Baby Back Ribs

Method

Baby Back Ribs:

1. Place the rack of ribs in a large pot and simmer until meat becomes a bit tender.
2. This will prevent the sauce from burning while the pork cooks.

Prepare glaze:

1. Mix Stonewall Kitchen Vidalia Onion Fig Sauce and the apple juice.
2. Place the ribs on a hot grill and sprinkle with the Stonewall Spice Rub. Brush on the glaze and cook until nicely brown.

Ingredients (Serves 2 - 4):

1 rack of baby back ribs

250 ml (1 cup) Stonewall Kitchen Vidalia
Onion Fig Sauce

125 ml (1/2 cup) apple juice

Stonewall Kitchen Spice Rub for Chicken
and Pork

6 Yukon Gold potatoes, cut into slices or
wedges

1 Spanish onion, julienne

(continued on reverse)

(continued on reverse)

1 red or orange pepper, julienne

6 cloves of garlic, peeled

Stonewall Kitchen Spice Rub for Seafood
& Veggie

Stonewall Kitchen Extra Virgin Olive Oil

Yukon Gold Potatoes and Vegetables:

1. Place the potatoes, onions, peppers and whole cloves of garlic in tin foil.
2. Drizzle with olive oil and sprinkle in the spice rub. Seal foil and place on a baking sheet in a 200 °C (400 °F) oven. You can also use your outside grill. Potatoes will take about 1 hour.

Note:

Yukon Golds are so rich and sweet, it will seem as though you used butter, but you only used a little oil.

