

Bone Suckin' Sauce Shelf Talker
Reorder Call 919-833-7647
Ford's Gourmet Foods
1109 Agriculture Street,
Raleigh, North Carolina USA

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Bone Suckin'® Fabulous Ribs **In The Oven**

Bone Suckin' Sauce, 16 oz. jar
Orange Juice, 12 oz.
Baby Back Pork Ribs, 5 lbs.

Preheat oven to 300°. Mix Bone Suckin' Sauce and orange juice. Put ribs in shallow pan and baste with sauce. Cover with foil. Cook 3 hours at 300°. Uncover, baste with sauce. Raise oven temp to 350°. Cook 30 minutes uncovered, basting again after first 15 minutes. Serves 4.
More Bone Suckin' Recipes at BoneSuckin.com



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