

Grilled Baby Back Ribs with Citrus Barbecue Sauce

Yield: 6 min
Total Time: 255 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-baby-back-ribs-recipe>

Ingredients:

- 1/4 cup sweet paprika
- 2 tablespoons Old Bay Seasoning
- 2 tablespoons chili powder
- 2 teaspoons cayenne pepper
- 2 teaspoons garlic powder
- 1 tablespoon kosher salt
- 1 tablespoon ground black pepper freshly
- 1 tablespoon granulated sugar
- 1/2 cup balsamic vinegar
- 6 pounds baby back ribs
- 1 yellow onion small, sliced
- 1 cup fresh orange juice
- 2 cups tomato ketchup
- 1/4 cup fresh lime juice
- 1/4 cup cider vinegar
- 2 tablespoons dark brown sugar firmly packed
- 1 tablespoon dry mustard
- 1 tablespoon sweet paprika
- 1 1/2 teaspoons red pepper flakes
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 2 teaspoons hot pepper sauce such as Tabasco
- 1 tablespoon honey
- 1 teaspoon kosher salt
- 1 1/2 teaspoons ground black pepper freshly
- 6 tablespoons unsalted butter

Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 365 milligrams
4. Fat: 67 grams
5. Fiber: 3 grams
6. Protein: 90 grams
7. SaturatedFat: 17 grams
8. Sodium: 2840 milligrams
9. Sugar: 36 grams

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