

A P P E T I Z E R

# Tropical Babybacks

**Ingredients:**

- 1/2 rack Smoked Baby Back Ribs
- 6 oz Tropical Strawberry BBQ Sauce
- 5 ea Mandarin Orange Segments
- 2 ea Fresh Strawberries

**Procedure:**

1. Place pre-smoked baby back ribs on grill and coat generously with BBQ Sauce. Cook on both sides until hot and sauce starts to caramelize giving the ribs a dark red color and grill marks.
2. Remove from grill and cut into individual ribs. Place on platter. Serve with Pineapple Habanero Dipping Sauce.

## Tropical Strawberry BBQ Sauce

- Lyons Pineapple Topping - Item 0030 1/2 Cup
- Lyons Strawberry Topping - Item 0034 1/2 Cup
- Mandarin Oranges, drained 1 Can, 8 oz.
- BBQ Sauce 2 Cups
- Red Onions, chopped 1/4 Cup
- Cilantro, chopped 2 Tbsp.
- Garlic, minced 1 Tbsp.
- Salt 1 Tbsp.
- Black Pepper 1 Tbsp.
- Olive Oil 2 Tbsp.

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes, or until desired thickness is reached.

## Pineapple Habanero Dipping Sauce

- Lyons Pineapple Topping - Item 0030 2 Cups
- Habanero Puree 1/2 tsp
- Roasted Red Peppers, diced 1 Tbsp
- Garlic, minced 2 tsp
- Cilantro, chopped 1Tbsp
- Lyons Orange Juice - Item 1150 1/3 Cup
- Salt and Pepper to taste

Combine all ingredients and mix thoroughly. Serve as a delicious dipping sauce.

