



Grilled Baby Back Ribs with Firepit Grilling Sauce

4 slabs baby back ribs
4 limes, juiced
1 Jar [Firepit Grilling Sauce](#)
Salt
Ground Black Pepper

Preheat oven to 300 degrees.

Have your butcher remove the tough membrane from the back of the ribs. Cover the front and back of each slab with a generous amount of lime juice and salt & pepper. Place slabs on a large sheet pan and cover with foil. Bake for 4 hours at 300 degrees.

Preheat grill. Brush top side of ribs with Firepit Grilling Sauce and grill over medium high heat for 5 minutes. Brush bottom side of ribs generously with sauce, turn and grill for another 5 minutes. Serve with extra Sauce for dipping.