

BABY BACK PORK RIBS

STORAGE: To ensure best quality and longest lasting shelf-life, use immediately or freeze up to 60 days. Once thawed, refreezing is not recommended. Use within 7 days of opening package.

PREPARATION INSTRUCTIONS: Thaw frozen product for 24 hours in the refrigerator or in cold water for 2-3 hours.

GRILL: Remove thawed ribs from plastic bag, place on grill. Turn ribs over occasionally. Heat each side until the sauce sizzles and ribs start to crackle. Charring bone side (bottom side) of the rib will enhance the flavor and give the ribs a great taste.

MICROWAVE: Puncture top of plastic bag, place ribs on microwave safe dish or platter. Heat ribs on "high" setting for 4-6 minutes. Rotate position of ribs once, halfway through heating. Allow to stand 1 minute before serving. Oven temperatures may vary, heating times are approximate.

CONVENTIONAL OVEN: Preheat oven to 350, remove ribs from plastic bag, place in shallow pan, cover in aluminum foil for 15-20 minutes. Remove foil, brush sauce on ribs and place under broiler (meat facing up), and leave under broiler until ribs start to sizzle or crackle. Ribs are now ready to serve. For extra crispy ribs, leave under broiler slightly longer.