

## **Baby Back Ribs with Guava BBQ Sauce – Anthony Salemme**

*By Anthony Salemme, contributing chef, for RINewsToday.com*

Serves 6



*Start these low and slow in the oven, then finish on the grill with this sticky Guava BBQ.*

2 racks Baby Back Ribs

Sprinkle salt, pepper, garlic powder, smoked paprika on both sides. Wrap each rack with heavy foil and bake at 300F for 1.5 hours.

8 ounces guava paste - find it in the Goya aisle, cut into 1/2-inch pieces

1/3 cup cider vinegar

1/4 cup dark rum

3 tablespoons tomato paste

3 tablespoons fresh lime juice

1 tablespoon soy sauce

1 tablespoon Worcestershire sauce

2 teaspoons minced fresh ginger

1 scallion, white part only, minced

1 garlic clove, minced

1/4 cup water

### **BBQ sauce**

Combine all ingredients in a sauce pan and slowly bring to a boil for 5-7 minutes until thick and smooth.

Brush on both side of the ribs.