



### INGREDIENTS

2 RACKS PORK BACK RIBS  
1 TABLESPOON PAPRIKA  
½ TEASPOON GARLIC, MINCED  
¼ TEASPOON BLACK PEPPER,  
FRESHLY GROUND  
¼ TEASPOON SEASONED SALT

### SAUCE

½ CUP KETCHUP  
3 TABLESPOONS BROWN SUGAR  
½ TEASPOON GARLIC, MINCED  
1 TABLESPOON FRESH LEMON JUICE  
¼ TO ½ TEASPOON CRUSHED RED  
PEPPER

### COOKING DIRECTIONS

Combine paprika, garlic, pepper and seasoned salt. Mix to blend. Rub each slab with paprika mixture, massaging into meat. Wrap each slab in plastic wrap. Chill several hours or overnight. Preheat oven to 375°F. Unwrap seasoned slabs and cut into serving size portions, 3-4 rib portions per serving. Place ribs in foil-lined baking pan and bake at 375°F, for 30 minutes. Drain. Reduce oven temperature to 350°F. Cover baking pan with aluminum foil and continue baking ribs at 350°F, for 45 minutes.

Combine ketchup, brown sugar, garlic, lemon juice and red pepper flakes in 1-quart saucepan. Mix to blend. Cook over medium heat until mixture boils. Reduce heat; simmer stirring occasionally, 10 to 12 minutes. Remove from heat. Remove ribs from oven, uncover and spoon sauce over ribs. Cover, bake 10 to 15 minutes.

### SERVING SUGGESTIONS

*Garnish with celery leaves and lemon slices. Serve with coleslaw and toasted whole-grain buns and your favorite DeLoach Vineyards Pinot Noir for a perfect meal!*