

**Baby Back Pork Ribs
with
Apricot Chipotle Glaze**

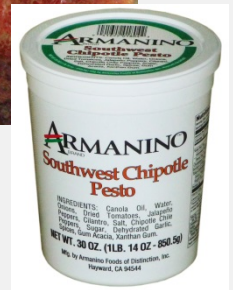
Glaze:

8 oz Armanino Southwest
Chipotle Pesto

8 oz Apricot Jam

2 tbsp Water

2 Racks Baby Back Pork Ribs



Glaze:

Mix all glaze ingredients together.

Directions:

1 *Place ribs on a sheet pan & season with salt & pepper.*

2 *Bake in a 375 degree oven for 1 to 1 ½ hours. Ribs should be browned, very tender & almost falling apart.*

3 *Brush generously with Apricot Chipotle glaze & bake 10 minutes longer.*

Serve with extra sauce for dipping

Note: May also finish ribs on the grill. Brush with glaze & place on higher rack so as not to burn. Grill on both sides, about 5-10 minutes, being careful not to burn the ribs.