



Pineapple & Jalapeño St. Louis Spareribs

Makes 8 to 10 servings

Rub Ingredients:

- 1 package Swift Premium® St. Louis Spareribs (3 racks)
- 3 Tbsp brown sugar, packed
- 2 Tbsp coarse salt
- 2 Tbsp ground coriander
- 1 Tbsp coarsely ground black pepper
- 1 Tbsp ground cumin
- 1 Tbsp paprika
- 1 Tbsp garlic powder

Instructions:

In a large bowl, combine brown sugar, salt, coriander, black pepper, cumin, paprika and garlic powder. Rub spice mixture liberally on both sides of the ribs. Cover and refrigerate, up to 24 hours.

Heat grill to medium, 325 to 350 F. Place ribs on grill over direct heat. Grill for 10 to 15 minutes per side, turning at least once.

Transfer ribs to foil. Brush with Pineapple Jalapeño Sauce. (See recipe below.) Loosely close the foil. Turn off burners directly below ribs. Place foiled ribs on grill over indirect heat. Close lid and cook for approximately 90 minutes. Ribs are done when tender and meat pulls away from the bone easily, and internal temperature reaches a minimum 200 F when checked with a meat thermometer. Remove ribs from grill. Cut into serving-size portions.

Pineapple & Jalapeño Sauce Ingredients:

- 2 cups pineapple juice
- ½ cup apple cider vinegar
- 2 Tbsp brown sugar
- ¼ cup butter
- 1 to 2 jalapeños, thinly sliced with seeds
- ¾ tsp coarsely ground black pepper

Instructions:

In a saucepan, combine pineapple juice, vinegar, brown sugar, butter, jalapeños and pepper. Bring to a boil. Simmer, stirring occasionally, until reduced and syrupy, about 25 to 30 minutes.

Recipes courtesy of Swift Premium® and the Pork Checkoff

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

