

Gourmet Original Barbecue Sauce (Ready-to-Use)

Article No. 01150 (411 g/14.5 oz)

Excite your taste buds with our expertly blended natural barbecue sauce and bring a little spice to your table! Watkins Original Barbecue Sauce skillfully blends tangy sweet flavors with sassy spices to bring you a mouth-watering sauce that is the perfect accompaniment to any dish. Let Watkins convenient, ready-to-use sauce spice up your backyard barbecue.

- **Delicious unique blend:** Sweet, spicy and bold flavor.
- **Convenient:** Just pour and enjoy.
- **Versatile:** Use on chicken, turkey, pork and ribs.

Barbecue Basted Ribs

5 lbs/2.27 kg pork loin back ribs
2 cups/500 mL water
1/2 cup/125 mL apple cider vinegar
1-1/2 tsp/7.5 mL **Watkins Garlic Powder**
1-1/2 tsp/7.5 mL **Watkins Seasoning Salt**
1/3 cup/80 mL **Watkins Original Barbecue Sauce**

Preheat oven to 350°F/175°C. Place ribs in a large, shallow roasting pan, bone side down. Combine water and vinegar and pour over ribs. Sprinkle with garlic powder and seasoning salt. Cover and bake for 1 to 1-1/2 hours or until ribs are nearly tender. Let cool. (Ribs can be covered and chilled at this point if you wish to make them ahead.) Place ribs on grill over indirect heat or bake at 350°F/175°C for 30 to 35 minutes or until tender, brushing the ribs with Watkins Barbecue Sauce.

Makes 6 servings

