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Baby Back Ribs

Recipe courtesy Sandra Lee

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Recipe Summary

Difficulty: Easy

Prep Time: 5 minutes

Cook Time: 1 hour 8 minutes

Yield: 4 servings

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- 2 full racks (quartered) baby back ribs
- 1-quart beef broth
- 2 cups barbeque sauce (recommended: Bullseye Original Barbeque Sauce)
- 1 cup honey

Place ribs and beef broth in a large heavy pot or Dutch oven, and add enough water to fully cover ribs. Simmer on low heat for about 1 hour. Once tender, remove and set aside.

Preheat the grill to medium heat. In a medium bowl, combine barbeque sauce and honey. Ba

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with sauce and grill for about 4 minutes on each side or until desired degree of doneness.

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