



# MAPLE GLAZED SEASONED BABY BACK RIBS

## Recipe Details

**A sweet and savory seasoning rub for ribs featuring Lawry's® Seasoned Salt and brown sugar. Finish the ribs over open flame with a maple glaze for layers of flavor your patrons will crave again and again.**

1. Preheat oven to 375°F. Mix brown sugar and seasoned salt in small bowl. Rub mixture onto both sides of ribs. Place ribs in single layer on foil-lined shallow baking pan. Cover with foil.
2. Bake 1 1/2 hours or until meat starts to pull away from bones.
3. Brush ribs with maple syrup. Grill over medium heat or broil 3 to 5 minutes per side until lightly browned.

**RECIPE TYPE: ENTREES**

**CUISINE: AMERICA**

**RIBS | INGREDIENTS | SERVES 4  
SERVINGS**

1/3 CUP FIRMLY PACKED BROWN SUGAR  
2 TABLESPOONS **LAWRY'S® SEASONED  
SALT**  
4 POUNDS PORK BABY BACK RIBS  
1/2 CUP MAPLE SYRUP