

Apricot-Glazed Ribs



PREPARATION TIME
5 minutes



COOKING TIME
55 minutes



PERFECT PARTNER
corn-on-the-cob



Buy a larger size jar of chutney and use the extra to make a quick, inexpensive side dish.

Make a few cups of steamed white rice and stir in $\frac{1}{4}$ cup of chutney for each cup of rice.

SHOPPING LIST

- pork ribs • chutney
- apricot preserves • limes

ON HAND

- seasoned salt

INGREDIENTS

- 2 (4-pound) racks
pork ribs
- 1 tablespoon
seasoned salt
- 2 cups water
- 1 (8-ounce) jar
chutney
- 1 cup apricot
preserves
- 1 teaspoon lime juice
- Lime wedges

SERVES **4**

COOKIN' Express

- Save on cleanup time by using the foil tent from step 2 to wrap the leftovers for the freezer or refrigerator.

Make Ahead

Prepare the basting sauce in step 3 up to 24 hours ahead. Refrigerate until ready to use.

VARIATION

Spice up the sauce by adding $\frac{1}{4}$ teaspoon cayenne pepper during step 3.

- 1** Preheat oven to 375°F. Using a sharp knife, make a small incision lengthwise down the back of ribs. Rub all sides with seasoned salt.



- 2** Place ribs in a shallow baking dish. Add water; cover with foil. Bake for 40 minutes.

- 3** Meanwhile, combine chutney, preserves and lime juice in a small saucepan. Heat, stirring continually, over low heat until melted, about 5 minutes. Preheat broiler.



- 4** Place ribs on rack in broiler pan. Broil, turning every 5 minutes, basting with chutney sauce, for about 15 minutes. Cut into serving-size portions. Serve with lime wedges.