

MAUI DRAGON DELIGHTS

Grilled Baby Back Pork Ribs

with Dragon Fruit Jam BBQ Sauce

Serves 4-6	Prep 20 minutes	Cook 2 1/2-3 hours	Grill 275-300°F
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Ingredients

- 2 racks baby back pork ribs, about 2 1/2-3 lb each
- 2 tablespoons yellow or Dijon mustard
- 1 1/2 teaspoons kosher salt
- 1 1/2 teaspoons coarse black pepper
- 2 teaspoons smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne, optional
- 1 cup Maui Dragon Delights Dragon Fruit Jam BBQ Sauce, divided
- 2-4 tablespoons apple juice or water, as needed
- Optional: fresh pineapple or lime wedges for serving

Prepare the Ribs

Remove the thin membrane from the bone side of each rack and pat the ribs dry. Coat both sides lightly with mustard; it acts as a binder and will not make the finished ribs taste strongly of mustard.

Combine the salt, pepper, smoked paprika, garlic powder, onion powder, cumin, and cayenne. Season both sides evenly. For the best flavor, refrigerate the seasoned ribs for 1-4 hours before cooking, or cook immediately.

Prepare the Grill

Set up a gas or charcoal grill for indirect cooking at 275-300°F. For charcoal, bank the coals to one side and place the ribs opposite the coals. For gas, leave one section of burners off and cook the ribs over that unlit area.

If desired, add a small amount of apple, cherry, or pecan wood for smoke. Avoid heavy mesquite, which can overpower the fruit character of the sauce.

Cook the Ribs

1. First cook - develop tenderness

Place the ribs bone-side down over indirect heat. Close the grill and cook for about 1 1/2 hours, maintaining 275-300°F. After the first hour, lightly spritz with apple juice or water if the surface looks dry.

2. Wrap and tenderize

Transfer each rack to heavy-duty foil. Add about 1 tablespoon apple juice or water to each packet, wrap tightly, and return to indirect heat for 45-60 minutes. The ribs are ready for glazing when the meat has pulled back slightly from the bones and the racks bend easily when lifted.

3. Glaze with Dragon Fruit BBQ Sauce

Remove the ribs from the foil and return them to the indirect side of the grill. Brush generously with Maui Dragon Delights Dragon Fruit Jam BBQ Sauce. Cook uncovered for 10 minutes, apply a second light coating, then cook another 5-10 minutes until glossy and slightly caramelized.

4. Optional caramelized finish

For a slightly more caramelized exterior, move the ribs briefly over medium direct heat for 30-60 seconds per side, watching constantly.

5. Rest and serve

Remove the ribs from the grill and rest for 10 minutes. Slice between the bones and serve with additional warmed Dragon Fruit Jam BBQ Sauce on the side.

Important: Do not apply the BBQ sauce early in the cook. The dragon fruit jam, molasses, and other sugars can scorch during prolonged direct heat.

Maui-Style Serving Ideas

- Grilled Maui Gold pineapple
- Coconut rice
- Hawaiian-style macaroni salad
- Grilled sweet onions
- Fresh lime wedges

For a standout presentation, lightly brush pineapple rings with the BBQ sauce during their final minute on the grill and serve them beside the ribs.

Showcasing the Sauce

Keep the rib rub relatively restrained so the sauce remains the star. The goal is smoke + pork + caramelization, with the Dragon Fruit Jam BBQ Sauce providing the distinctive sweet-tangy Maui character.