

OVEN-BAKED PORK RIBS

with Maui Dragon Delights Dragon Fruit BBQ Sauce

SERVES	OVEN	TOTAL TIME
2	275°F, then 425°F	About 3 hours

INGREDIENTS

- 1/2 rack pork ribs (about 1 1/2-2 pounds)
- 1/2 teaspoon kosher salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon ground black pepper
- 1/3-1/2 cup Maui Dragon Delights Dragon Fruit BBQ Sauce
- 1 tablespoon apple juice or water
- Optional: 1/4 teaspoon cayenne pepper

DIRECTIONS

1. Heat the oven to **275°F**.
2. Remove the thin membrane from the bone side of the ribs, if attached. Pat the ribs dry.
3. Mix the salt, garlic powder, onion powder, paprika, black pepper, and optional cayenne. Rub over both sides of the ribs.
4. Place the ribs meat-side up on heavy-duty foil. Add the apple juice or water around them, then seal tightly into a packet.
5. Set the packet on a rimmed baking sheet and bake for **2 1/2 hours**. Check for tenderness. If needed, reseal and cook another 20-30 minutes.
6. Remove the ribs from the foil and return them meat-side up to the baking sheet. Increase the oven to **425°F**.
7. Brush with about half the dragon fruit BBQ sauce. Bake uncovered for **5 minutes**.
8. Add another layer of sauce and bake for **5-8 minutes**, until glossy and lightly caramelized. Watch closely so the fruit and sugar do not burn.
9. Optional: Broil for **1-2 minutes** for lightly charred edges, watching constantly.
10. Rest for **10 minutes**, slice between the bones, and serve with additional warmed sauce.

FOOD-SAFETY NOTE

Pork is safe at 145°F, but ribs become properly tender at an internal temperature of approximately **195-203°F**.