



Sweet and Smoky Ribs

NEW

Crispy sweet potato fries with BBQ ribs

INGREDIENTS

5 oz Lamb Weston Sweet Potato Fries™ CrissCut™ (L0090)

½ rack Baby back ribs

2 cups Ketchup

½ cup Apple cider vinegar

1 tbsp Garlic, minced

½ cup Yellow mustard

1 tbsp Worcestershire sauce

1 tsp Liquid smoke

1 tsp Paprika

1 tsp Salt

1 tsp Garlic powder

1 tsp Pepper

1 tsp Onion powder

DIRECTIONS

1. Cook fries to manufacturer's specifications.
2. Combine all ingredients except ribs and fries and whisk well to make BBQ sauce.
3. Cook ribs as desired, brushing with sauce.
4. Plate fries and ribs with extra sauce.

Yield

1 portion