

## **Cherry-Barbecue Pork Ribs**

Taste of Home Simple & Delicious - August 2011

**Servings: 8**

**Preparation Time: 25 minutes**

**Grill Time: 10 minutes**

**4 pounds bone-in country-style pork ribs**

**1/2 cup orange juice**

**2 teaspoons liquid smoke flavoring (optional)**

**1 teaspoon garlic powder**

**1/4 teaspoon pepper**

**2/3 cup barbecue sauce**

**1/3 cup cherry preserves**

**1 tablespoon molasses**

Place the ribs in a 3-quart microwave-safe dish.

In a small bowl, combine the orange juice, Liquid Smoke, garlic powder and pepper. Pour over the ribs.

Cover and microwave on HIGH for 15 to 20 minutes or until the meat is tender.

In a small saucepan, combine the barbecue sauce, preserves and molasses. Bring to a boil.

Reduce the heat and simmer, uncovered, for 2 minutes, stirring occasionally.

Drain the ribs.

Moisten a paper towel with cooking oil. Using long-handled tongs, lightly coat the grill rack.

Grill the ribs, covered, over medium heat for 8 to 10 minutes or until browned, basting with sauce and turning occasionally.

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Per Serving (excluding unknown items): 63 Calories; trace Fat (6.0% calories from fat); 1g Protein; 15g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 175mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1 Other Carbohydrates.