

## **Baby Back Ribs in a Watermelon B-B-Q Sauce**

2 POUNDS BABY BACK RIBS  
2 TABLESPOONS BROWN SUGAR  
4 CUPS CHUNKED SEEDLESS WATERMELON  
2 TABLESPOONS MOLASSES  
1 CUP WATER  
1 TEASPOON GARLIC TABASCO  
1 CUP TOMATO PUREE  
1/2 TEASPOONS PEPPER  
1/2 CUP VINEGAR  
1/2 TEASPOONS GARLIC  
1/4 CUP WORCESTERSHIRE SAUCE

Engineer Andy Shanklin was again chosen to go to the “Tabasco” Cook-off, in New York City. He is one of the only firefighters to be chosen twice from California. Final contestants are chosen after several rounds of recipe testing by various panels, to get to the final 10 entrants.

This year, Andy cooked up some ‘Baby-Back Ribs in a Watermelon B-B-Q Sauce. He gave us his recipe to print for those of you wanting to try something ‘a little different,’ and definitely a winner.

Put chunked watermelon in a blender or food processor, then combine all ingredients in a heavy saucepan – slowly bring to a boil. Cook over medium heat or at low boil, stirring often until mixture is thick and richly flavored, about 30 minutes. Strain mixture. After mixture is cooled, place in refrigerator at least overnight.

Cook the ribs by applying B-B-Q sauce to both sides of the ribs. Seal ribs in plastic wrap. Then seal in foil. Bake in oven for 4 hours at 275°.\* Remove from oven and let cool a little. Cut foil and plastic wrap away and discard. Cover ribs in more B-B-Q sauce and put on the grill or broil in oven about 5 minutes a side, or until sauce is cooked on the ribs.

*\*NOTE: Plastic wrap will not melt at this temperature. But if not sealed completely, you will have a big mess in the oven and the ribs will not steam like they should.*