

## Summer Baby Backs Ribs with Grilled BBQ Pineapple and Vegetables



Here's what you need:

- 2 lbs of baby back ribs
- 1 cup of rum (if you like coconut, use that)
- 1 can of 7 up (use Coke if you like that better)
- Rib Seasoning (coat ribs on both sides)
- 1 cup of BBQ Sauce (we'll use at end)

Pour the rum and 7 up in a 2" deep baking pan. Place your seasoned ribs making sure they are coated on both sides. Make sure your oven is at 400°, bake for 1 hr and 30 minutes.

- 1 Zucchini (quartered)
- 1 Yellow Squash (quartered)
- 1 Avocado (quartered)
- 1 Large Tomato (sliced thick into 4 pcs)
- 1 Ball of fresh Mozzarella (sliced thick into 4 pcs)
- 1 Fresh Pineapple (trimmed, you'll get about 12 nice pcs cut thick)
- 2 oz of Olive Oil
- 2 tsp of salt
- 1 tsp of pepper

Heat gas grill to 400°, place cooked ribs on the grill and start placing BBQ sauce on them. Salt and pepper the vegetables, place on a heated grill. Brush the olive oil on for taste. Add the Mozzarella Cheese to the Tomatoes.

Add BBQ Sauce to the pineapple.

Plate up and enjoy. The alcohol will help separate the meat from the bones. It is awesome. Wash it all down with a cold beer.

Great Eats!

Mike Popella