

DORITOS® BBQ Crusted Sweet & Sticky Ribs

Ingredients

- 1 bag (9 oz) DORITOS® Sweet & Tangy BBQ Flavored Tortilla Chips
- 3.5 lbs baby back ribs

For the Rub:

- 3 tbsp light brown sugar
- 2 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp smoked paprika
- 1/4 tsp cayenne pepper
- 1 tbsp kosher salt
- 1 tsp black pepper
- 2-3 tbsp yellow mustard

For the Sauce:

- 1/2 cup ketchup
- 1/2 cup apricot or peach preserves
- 1/4 cup light brown sugar
- 1 tbsp apple cider vinegar
- 2 tsp Worcestershire sauce
- 1 tbsp spicy brown mustard
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- 1 tsp smoked paprika
- 1/4 tsp cayenne pepper
- 2 tsp kosher salt
- 1/4 tsp black pepper

How to make it



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	90 min	120 min	6-8

Made with



**DORITOS® Sweet & Tangy BBQ Flavored
Tortilla Chips**

1. To make the rub, combine all ingredients in a small bowl. Whisk well to combine.
2. Pat your ribs dry and carefully peel back the silver skin membrane to remove from the bone-side.
3. Brush the ribs with mustard then liberally sprinkle the entire surface of the ribs with the rub.
4. Cook according to your preferred preference.
To oven bake: Tightly wrap the ribs with foil and pinch or fold the ends to seal closed. Place on a sheet tray and bake at 300°F for 1 ½ – 2 hours or until tender.
5. Meanwhile, make the sauce by combining all the sauce ingredients in a small pot. Bring to a boil, then reduce to a simmer and cook for approximately 10 minutes or until thickened.
6. Next, finely crush the DORITOS® and set aside.
7. Once the ribs are cooked, carefully remove from the heat.
8. Use the sauce to base, brush, or dip the ribs to coat, then roll in crushed DORITOS® before serving.