



Warrior's Choice. Your **FIRST** Choice!

Barbecue Ribs

Cut racks of baby back ribs and marinade for 2 days.

Pre-heat an outdoor grill to medium high. You can use a wood burning grill, charcoal grill or a gas grill. Put the ribs on the grill and cook about 5 minutes on each side, until browned and slightly charred. Paint the baby back ribs as you cook with your preferred Warrior's Choice barbecue sauce flavor.

This is for the rib lover who likes grilled versus smoked meats.



We salute all United States military men and women now serving or who have served for sacrificing so much to protect our freedoms and liberties. A portion of all sales is donated to Disabled American Veterans.

