



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Grilled Baby Back Ribs (using a dry rub)

Ingredients:

2-3 slabs baby back ribs, about 1 1/2 lbs. each (figure about 3/4 slab per person)

For Dry Rub:

1/4 cup dark or light brown sugar
2 Tbls plus 1 1/2 Tsp salt
2 Tbls plus 1 1/2 Tsp fresh ground black pepper
2 Tbls plus 1 1/2 Tsp chili powder
1 Tbls plus 1 1/2 Tsp cumin
2 Tbls paprika
1 Tsp garlic powder (not garlic salt)
1 Tsp onion powder

Combine dry ingredients in a small bowl and mix together well. Put any extra in a zip-lock bag and store in a cool dark place. Keeps for up to 6 months.

Generously coat the baby back slabs with the dry rub and set aside - if done ahead cover the rubbed slabs with plastic wrap and refrigerate.

Build a multi-level fire by leaving about 1/3 of the charcoal grate free of coals, and then banking the fire on the other 2/3 in a triangular shape. If the baby backs have been in the refrigerator - take them out and let them come up to room temperature while you are getting the fire ready.

When the coals are all grey, place the ribs on the grill on the side away from the coals making sure not to put the ribs directly over the coals. (If you have a "Texas-style" grill - put the ribs into the indirect cooking chamber)

Cover the grill, making sure your vents are open. Cook the ribs 30-45 minutes, then turn them and cook another 10-20 minutes. To see if they are done, cut into one of the rib bones to make sure there is no pink near the bone.

To serve, cut the ribs apart, put them on a warmed platter, get out your favorite BBQ sauce to use on the side and enjoy.