



RICK MIRER'S

Best Baby Back Ribs

*I've got some serious meat eaters in my house. This rib recipe pleases all of them.
We finally got it right.*

Ingredients

- 1 rack of pork baby back rib (2-3 racks for 3-4 people)
- BBQ sauce of choice

DRY RUB

Make your own or use spice of choice. Just don't forget the brown sugar!

- 4 tablespoons brown sugar
- 1 tablespoon kosher salt (or omnivore salt)
- Ground black pepper to taste
- 1 tablespoon garlic powder
- 1/2 tablespoon onion powder
- 1 tablespoon dried oregano
- 1/2 tablespoon of cayenne pepper (or less, unless you like it hot!)
- 1/2 tablespoon chili powder

Instructions

For this recipe, you will need foil and a baking sheet. Finish on a grill. Preheat oven to 250 degrees.

- Mix dry rub spices and apply all over ribs.
- Wrap ribs in foil and place on baking sheet.
- Cook at 250 degrees for 2.5-3 hours.
- When done, coat ribs with BBQ sauce and grill for 20 minutes