

# Joe’s Award-Winning Baby Back Ribs















Lamb Dissection: Rib Cage and Thoracic Cavity

# Instructions

1. Preheat grill for high heat.
2. In a small jar, combine cumin, chili powder, paprika, salt, and pepper. Close the lid, and shake to mix.
3. Trim the membrane sheath from the back of each rack: run a small, sharp knife between the membrane and each rib, and snip off the membrane as much as possible. Sprinkle as much of the rub onto both sides of the ribs as desired. To prevent the ribs from becoming too dark and spicy, do not thoroughly rub the spices into the ribs. Store the unused portion of the spice mix for future use.
4. Place aluminum foil on lower rack to capture drippings and prevent flare-ups. Lightly oil grate, and lay ribs on top rack of grill. Reduce heat to low, close lid, and leave undisturbed for 1 hour. Do not lift lid at all.
5. Brush ribs with barbecue sauce, and grill an additional 5 minutes. Serve ribs as whole rack, or cut between each rib bone and pile individually on a platter.
6. salt and pepper to taste

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