

Spicy BBQ Ribs



Springtime brings sunnier weather and the outside grill suddenly calls out my name!! Here is a great (and pretty easy) dish to welcome in the BBQ season!

Here's What you Need:

- 2 Tablespoons chipotle powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{2}$ teaspoon ground cumin
- 1 teaspoon dry mustard
- 1 teaspoon garlic salt
- 1 teaspoon lemon pepper
- 1 teaspoon liquid smoke
- 1 Tablespoon olive oil
- 3 pounds of pork loin back ribs

Here's how you do it:

Cut the slab of ribs in half so they will fit in a gallon sized zip lock bag. Mix all the ingredients except the ribs in a small bowl with a fork.



You'll have a sandy mixture. Rub it on both sides of the ribs, using all the mix.



Place the ribs in the bag and seal air tight. Place in the refrigerator for 24 -36 hours.



Remove the ribs from the bag and grill on low for about 20 minutes per side with the top down on the grill. You want to cook them slow so that they get sweet and tender. After they

are done through and the meat pulls off easily, turn the grill up to medium high and cook, away from the direct heat (with the lid down) until they are well browned and crispy. It's now that you will put the barbeque sauce on and cook it on – nice and sticky.



Serve them hot and, if you want, throw some corn still in the husk on about 20 minutes before they are done. Pull the husks off hot and you have perfectly steamed corn to go with your perfectly tender ribs! Yum

