



## **Fisher Meats**

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### **Baby Back Ribs**

Thu Sep 18 2014, 08:26pm

1 tbs cumin

1 tbs chili powder

1 tbs paprika (I like to use smoked)

1 tbs garlic powder

1 tbs onion powder

salt & pepper

2 1/2 to 3# baby back ribs

your favorite bbq sauce

-heat your grill to high heat

-mix all dry ingredients together & rub into the ribs on both sides

-line the bottom rack of your grill with foil to catch the drippings, if using a gas grill

-lightly coat the top rack with oil

-place the ribs on the top rack

-shut the lid and lower the heat to low

-cook for approx. 1 hour

-check the ribs for doneness & tenderness

-if not ready, continue to cook additional 10-15 minutes or so

-when ready, brush on bbq sauce (optional)

-cook on both sides for approx. 5-7 minutes, or until absorbed & slightly browned