



## Sassy Baby Backs

Makes: 4 to 6 servings.

Prep Time: 10 minutes

Cook Time: 2 hours

### Ingredients:

- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons pepper
- 1 tablespoon cayenne

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## Sassy Baby Backs

Makes: 4 to 6 servings.

Prep Time: 10 minutes

Cook Time: 2 hours

### Directions:

1. Preheat grill to medium heat, indirect cooking.
2. Mix all dry ingredients and rub generously over ribs.
3. Place ribs on covered grill over indirect heat and cook, turning every 30 minutes, for 1 1/2 to 2 hours.
4. Ribs are done when you can "wiggle" the end of the rib bone and the meat is "relaxed".

### Serving Suggestions

If you would like to get these dry rubbed ribs "sauced", brush ribs with your favorite barbecue sauce the final 30 minutes of cooking so as not to burn. Or have a couple different sauces to choose from on the serving table. Make these ribs part of a feast with coleslaw, potato salad, baked beans and fresh watermelon.

*Recipe courtesy of the National Pork Board.*

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