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July 2010  
WINE + THE MEAT WERE NONE  
EXCELLENT  
did 3 full racks



### Basic Baby Back Ribs

PREP TIME: 10 MINUTES

MARINATING TIME: 1 TO 3 HOURS

GRILLING TIME: 1 1/2 TO 2 HOURS

#### RUB

- 1/2 cup light brown sugar
  - 2 tablespoons kosher salt
  - 1 tablespoon prepared chili powder
  - 1 tablespoon freshly ground black pepper
- 2 racks baby back ribs, 1 1/2 to 2 pounds each

1. To make the rub: In a small bowl, mix the rub ingredients.

2. Remove the thin membrane from the back of each rack of ribs [see page 126]. Season the ribs all over with the rub, pressing the spices into the meat. Wrap the ribs in plastic wrap and refrigerate for 1 to 3 hours.

3. Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling. Grill over *Indirect Low* heat [grill temperature should be about 300°F] until the meat is very tender and has shrunk back from the ends of the bones, 1 1/2 to 2 hours.

4. Transfer the ribs to a baking sheet and tightly cover with aluminum foil. Let rest for 30 minutes before serving. Serve warm.

MAKES 4 SERVINGS

MAX Cooking Time in Weber  
1 3/4 hrs. Check at 1 1/2