

Barbecued Baby Back Ribs

- 2 slabs (about 3 pounds) pork baby back ribs
- 1 tablespoon cumin
- 1 tablespoon paprika
- 1 tablespoon chili powder
- salt and pepper to taste
- grill method: a little oil
- [barbecue sauce](#) ^[1]

Trim fat from the meat. Trim away the membrane, and cut most of the way through each rib.

Combine the spices. Sprinkle (don't rub) the spice mixture onto the ribs.

The pork should be cooked until a thermometer reaches at least 160 degrees Fahrenheit.

Grill Method

Heat up the coals, until it's hot enough that if you hold your open palm just above the grill you feel you have to pull it away in about 3 seconds.

When ready to cook, oil the grill grate and place over the grill. Place the ribs directly over the coals and close the grill.

Cook for about one hour.

Open the grill and slather on some sauce on the bony side, then turn and slather some on the meaty side. Cook for another 5 minutes or so.

Roasting Method

Preheat oven to 350 degrees Fahrenheit.

Place ribs on a rack (so they don't swim in their own juices) in a roasting pan.

Cook for about an hour and a half, turning halfway through.

Barbecue sauce can be generously slathered on 5 to 10 minutes before removing the ribs, or served on the side.

Serves: 4 to 7

Preparation time: 120 minutes

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/154>

Links:

[1] <http://kitchen.unseelie.org/.#85>