

Baby Back Ribs



The best marinade for baby backs is a dry marinade.

1 Tbl cumin

1 Tbl thyme

1 tsp salt

1 ½ tsp black pepper

dash cayenne pepper

1 tsp garlic powder

Mix together ingredients. Remove the membrand from the underside of the ribs. Sprinkle ribs with spices – make more if you have to – and let marinate for as long as you want. Use a bbq grill with the coals on the sides (a dome shape grill works well). Stand up the ribs in a rib rack in the center of the grill. The convection effect of the coals on the side will cook the ribs very well. Keep the temperature as low as possible (about 200 degrees F if you can) and feed the coals every half hour.

Once they're done (about 1 ½ hr to 2 hrs) you can put bbq sauce on them, although the purist always serves the sauce on the side.

Make sure you don't put the ribs directly over the coals – the fat from them will cause a fire and burn the ribs.