

Babyback Ribs

Ingredients

1 rack baby back ribs	1 tbsp garlic powder
2 tbsp olive oil	1 tsp salt
2 tbsp brown sugar	1 tsp black pepper
1 tbsp paprika	BBQ sauce

Directions

Preheat your oven to 300°F (150°C). Preheat your grill to a medium-low heat, around 275°F (135°C).

Remove the membrane from the back of the ribs (the thin layer on the bone side) by gently lifting it with a knife and pulling it off with a paper towel for a better grip.

In a small bowl, combine brown sugar, paprika, garlic powder, onion powder, salt, pepper, chili powder, cumin, and cayenne. Rub the seasoning mix all over the ribs, making sure to cover both sides generously.

Lay the ribs on a large piece of aluminum foil and cover tightly to retain moisture. Bake for 2.5 to 3 hours at 300°F (150°C).

Place the ribs on the grill over indirect heat (not directly over the flame). Close the lid and cook for about 2.5 to 3 hours, flipping occasionally, until the ribs are tender.

After cooking, remove the ribs from the foil if you're using the oven or off the grill if you're using the grill. Brush the ribs generously with your favorite BBQ sauce.

Let the ribs rest for a few minutes before slicing. Serve with extra BBQ sauce on the side and enjoy!