

## **Baby Back Ribs**

A full rack normally consists of 14 or 15 ribs. I usually cut them in half so that they will fit on the BBQ, and I always barbeque them, but there are two options to use: direct heat or smoked.

### **Direct Heat**

This involves cooking the ribs under just about the lowest heat that can be created with most propane BBQs... typically about 300 degrees. The ribs will be cooked in about 90 minutes.

Start by applying your favorite meat rub to the ribs. Then put them fat side down on the oiled grill. Close the BBQ and leave it alone for 45 minutes. Then baste the ribs with the sauce (below) on both sides and continue cooking them, fat side up, for another 45 minutes.

Let them cool on the grill for 10 minutes, then serve. Suitable condiments include salad, corn on the cob or possibly a baked potato.

### **Smoked**

This is a much slower method that requires a BBQ with a "smoking" option. Start the smoker at a low setting, preferably at 200 to 220 degrees. Prepare the ribs as above and put them, again fat side down, on the grill. Close the lid and leave them alone for 4 hours, except for necessary refilling of the wood chamber. At that point, baste the ribs, as above, turn them over, and finish them on regular BBQ heat of 300 degrees for 30 minutes.

### **Sauce**

For each rack of 14 ribs:

- 1/2 cup of barbeque sauce (whatever brand you prefer)
- 1/2 cup of maple syrup
- 2 tsp vinegar
- 1 tsp mustard
- 1 tsp garlic powder
- 2 tsp red pepper powder
- 2 tsp cumin

Mix the 3 dry ingredients first and regrinding them to get rid of any lumps. Then just mix all the ingredients in a small sauce pan and slowly heat to a boil. Turn the heat down and let the stuff simmer for 15 minutes before applying to the ribs. Use a heat proof brush to spread the sauce on both sides of the ribs before finishing the cooking process.