



Pork juicy Ribs

Ingredients

- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 1 tablespoon paprika
- Salt and pepper, to taste
- 3 pounds baby back pork ribs
- 1 cup barbecue sauce

Instructions

1. Prepare the grill:

Preheat your gas grill to high heat or arrange charcoal briquettes on one side of the grill for indirect cooking. Lightly oil the grill grate to prevent sticking.

2. Make the spice rub:

Combine cumin, chili powder, paprika, salt, and pepper in a small jar. Close the lid and shake well to mix.

3. Prepare the ribs:

Remove the membrane from the back of each rib rack by sliding a sharp knife underneath and peeling it off. This step helps make the ribs more tender.

4. Season the ribs:

Lightly sprinkle the spice rub over both sides of the ribs. Avoid rubbing the spices too deeply to prevent overpowering the meat. Save any leftover spice mix for another use.

5. Set up for indirect grilling:

Place a sheet of aluminum foil on the lower rack to catch drippings and avoid flare-ups. Lay the ribs on the upper rack, away from direct heat.

6. Cook the ribs:

Reduce the grill heat to low and close the lid. Cook the ribs undisturbed for about 1 hour, or until the meat pulls away easily from the bones. The internal temperature should reach 145°F (63°C) when checked with a meat thermometer.

7. Add BBQ sauce:

Brush the ribs generously with barbecue sauce and grill for an additional 5 minutes to caramelize the sauce.

8. Serve:

Serve the ribs whole or cut between the bones and pile on a platter. Enjoy!