

Baby Back Ribs

Ingredients:

One rack of baby back ribs
Olive oil
AZ Greggs Dry Rub Spice Mix
AZ Greggs "Original" BBQ sauce



- Remove the clear membrane from the underside of the ribs
- Combine AZ Greggs Dry Rub Spice Mix with olive oil to create a semi-dry rub
- Generously apply the rub to the top side of the ribs
- Use indirect heating on the grill and set to approximately 250°F
- Place ribs on the grill seasoned side down and brush on some BBQ sauce
- Turn and apply BBQ sauce and a spritz of water every hour or so until done
- Generally this process takes about 5 to 6 hours depending...
- We hope you enjoy