

## Grilled Baby Back Ribs

- 1 tbsp ground cumin
- 1 tsp garlic powder
- 1 tbsp chipotle chili pepper
- 1 tbsp paprika
- 1/2 tbsp brown sugar
- 1 tsp oregano
- 1 cup barbeque sauce
- 3 lbs baby back pork ribs
- salt & pepper to taste

Preheat grill on high heat. Lightly oil grate.

In a small bowl combine first six ingredients, add salt and pepper to taste.

Trim the membrane sheath from the back of each rack of ribs.  
Sprinkle as much of the rub onto both sides of the ribs as desired.

Place foil on lower rack to capture drippings and prevent flare-ups.  
Lay the ribs on the top rack of the grill. Reduce heat to low, close lid and leave closed for one hour. Do not lift lid during this time.

Brush ribs with bbq sauce and grill for an additional five minutes.

Rest for 10 minutes, cut up and serve.