

## MORTON & BASSETT SPICES®

# Dry Rub Baby Back Ribs



- 1 rack of baby back ribs
- 1 teaspoon Morton & Bassett Cayenne Pepper
- 1 tablespoon Morton & Bassett Onion Powder
- 1 tablespoon Morton & Bassett Smoked Paprika
- 1 tablespoon Morton & Bassett Ground White Pepper
- 1 tablespoon Morton & Bassett Ground Yellow Mustard
- 1 tablespoon Morton & Bassett New Mexico Chili
- 1 tablespoon Morton & Bassett Garlic Powder
- ¼ cup apple cider Vinegar
- ¼ cup brown sugar
- 1 tablespoon salt

Preheat the oven to 325F. Prep the rack of ribs before cooking by removing the membrane (this will allow the meat to fall off the bone when fully cooked).

Next, prepare the dry rub. In a small bowl combine cayenne pepper, onion powder, smoked paprika, white pepper, yellow mustard, New Mexico chili, garlic powder, brown sugar, and salt. Once combined, reserve one tablespoon and set aside. Cover the ribs in the remaining dry rub mixture on both sides and let sit a minimum of 30 minutes before cooking. If you have time to plan ahead, prep these the day before and let sit for 8 hours in the dry rub for maximum flavor. Using the additional tablespoon of dry rub, combine in a bowl with apple cider vinegar and set aside.

Wrap the ribs entirely in aluminum foil to prevent them from drying out in the oven. Place on a rack and cook for 2 hours. During the last hour of cooking use your apple cider vinegar dry rub mixture and brush it over the ribs every 15 minutes until they are done cooking. Remove from the oven and let rest for 10 minutes. Ribs are fully cooked when they are tender and easy to pull apart. Cut, serve, and enjoy.



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