



# Dry Rubbed Baby Back Ribs

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 50 MIN

## Ingredients

- 4 cloves of garlic, chopped
- 2 Tbsp brown sugar
- 1 tsp chili powder
- $\frac{1}{2}$  -  $\frac{1}{4}$  tsp cayenne pepper (depending on how hot you like it)
- Kosher salt & pepper
- 3 lbs. baby back ribs (2 racks)



## Directions

1. In a small bowl, combine the garlic, brown sugar, chili powder, cayenne, 2 tsp salt &  $\frac{1}{4}$  tsp black pepper. Rub onto the ribs & let sit for 10 minutes. Meanwhile, heat the grill to medium.
2. Grill the ribs, covered, turning occasionally, until cooked through about 25-30 minutes.