



MEMPHIS DRY RUB RIBS

SUBMITTED BY: Karen McCullough, Chief Operating Officer & CNE

Makes enough for about 15 ribs.

PREP TIME: 15 minutes

COOK TIME: 2 hours

INGREDIENTS:

2 pounds baby back ribs

RUB:

¼ tsp cayenne pepper

1 tsp ground cumin

2 tsp paprika

1 tsp dry oregano

1 tsp sugar

1 tsp salt

25 grinds fresh black pepper

3 tbsp vegetable oil

DIRECTIONS:

1. Preheat oven to 300 degrees Fahrenheit.
2. Mix the rub ingredients together well in a small bowl.
3. Remove the membrane from the bone side of the ribs, and then rub the vegetable oil onto the ribs. Pour the rub over the ribs and work the rub fully and evenly into the ribs. Spread the ribs out evenly on a foil-lined baking sheet.
4. Bake until tender and juicy on the inside and crispy on the outside, about 2 to 2-1/2 hours.