

Darn Good Baby Back Ribs

Courtesy of Carole's Creations

Prep Time: 10 minutes

Standing time: 1 hour

Cooking Time: 2 – 3 hours

Serves: – 6 adults

CChints: This recipe was written for a gas grill with at least 2 burners where you can turn one side off and cook on the other. This type of grilling is called “indirect heat”.



2 racks of baby back ribs (each rack being about 30” long) Cut in half to make 4 half racks
1 bottle honey BBQ sauce

Dry rub

1 Tablespoon each salt, pepper, smoked paprika and brown sugar
1 teaspoon each garlic powder and onion powder

In a small metal or glass bowl, mix the dry rub ingredients together. One hour prior to cooking, lay ribs out on a work surface like a large cutting board or your counter top covered with foil. Apply the dry rub to both sides of ribs and let stand at room temp for 1 hour.

Heat both sides of the grill on high for 15 minutes. Turn one side to low, leave the other side on high. Use tongs to place ribs, meat side down, over low setting side of the grill and allow them to sear. After 10 minutes turn low setting off and let ribs slow cook (indirect heating) and close the lid.

Turn ribs ever 30 minutes for roughly 1 hour and 30 min. Always keep the lid closed after checking ribs.

Now it's time to brush on the Honey BBQ sauce to one side of the ribs. After 10-15 minutes turn the ribs over and apply the sauce to that side and cook 10-15 minutes. Turn the heat under the ribs to very low heat to caramelize the sauce on the ribs, but be careful not to burn it.

Always close the lid after checking ribs.

Helpful Hints: Before you pull the ribs off, check to make sure the meat has pulled off the ends of the bones and check to see if the ribs are limber, tender. If they are not limber enough, you may need to wrap the ribs in heavy duty foil and place on the top rack (on low) of the grill and allow them to continue cooking in a sealed foil to allow the moisture in the meat to help steam the ribs until they become tender/limber...20-30 minutes.

Serve with sides like potato salad, Texas Caviar, Broccoli Salad, Deviled Eggs, etc.