

Ribs

- 1 tablespoon [ground cumin](#)
 - 1 tablespoon [chili powder](#)
 - 1 tablespoon [paprika](#)
 - 1 tablespoon [garlic powder](#)
 - salt & fresh ground pepper
 - 3lbs pork baby back ribs
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1. Preheat gas grill for high heat.
 2. In a small bowl, combine cumin, chili powder, paprika, garlic powder and salt and pepper Mix well.
 3. Trim off the membrane sheath from the back of each rack.
 4. You can do this by running a small, sharp knife between the membrane and snip or "shimmy" off the membrane as much as possible.
 5. Don't skip this step because it prevents the ribs from being chewy.
 6. Sprinkle or "throw" as much of the rub onto both sides of the ribs as desired.
 7. Do not rub the spices in, because the ribs will turn too dark and spicy.
 8. You may have some spices leftover, depending on your taste.
 9. Place aluminum foil on lower rack to capture drippings and prevent flare-ups.
 10. Brush grate with oil, and lay ribs on top rack of grill.
 11. Reduce heat to low, shut grill, and leave undisturbed for 1 hour.
 12. Do not lift lid at all during this time period!
 13. After one hour check for doneness, depending on your grill you may need to continue cooking for another 10-15 minutes (our grill takes one hour exactly). Brush ribs with barbecue sauce and grill an additional few minutes until sauce is slightly absorbed and a little brown around the edges.
 14. Serve ribs as whole rack or cut between bones and pile individual ribs on the platter.
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