

Ferraro's Cucina

Chili-Rubbed Baby Back Ribs

Ingredients

3 tablespoons **Brown Sugar** (packed)

2 tablespoons **Paprika**

2 tablespoons **Chili Powder**

3 teaspoons **Ground Cumin**

2 teaspoons garlic powder

1 teaspoon **Salt**

6 pounds **Pork Baby Back Ribs**

GLAZE

1 cup **Reduced-Sodium Soy Sauce**

1 cup **Brown Sugar** (packed)

2/3 cup **Ketchup**

1/3 cup **Lemon Juice**

1 1/2 teaspoons **Fresh Gingerroot**
(minced)



Preparation

- Mix the first 6 ingredients; rub over ribs. Refrigerate, covered, 30 minutes.
- Wrap rib racks in large pieces of heavy-duty foil; seal tightly. Grill, covered, over indirect medium heat until tender, 1 to 1-1/2 hours.
- In a large saucepan, combine glaze ingredients; cook, uncovered, over medium heat until heated through and sugar is dissolved, 6-8 minutes, stirring occasionally.
- Carefully remove ribs from foil. Place ribs over direct heat; brush with some of the glaze. Grill, covered, over medium heat until browned, 25-30 minutes, turning and brushing ribs occasionally with remaining glaze.

