



CHIPOTLE BBQ RIBS

4-6 lbs baby back pork ribs (2-3 racks)

2 tsp. Applewood Chipotle Rub & Seasoning

2 Tbsp. vegetable oil

Maple Chipotle BBQ Sauce & Glaze

Rinse & dry ribs: trim extra bits of fat and tissue. Remove the membrane covering the concave, inner side of each rack. Cover each rack liberally with Applewood Chipotle Rub & Seasoning. Wrap ribs tightly in plastic wrap and refrigerate for several hours or preferably overnight. Place ribs on a pre-heated, oiled grill and cook slowly on low heat for 2 hours (covered). Slather with Maple Chipotle BBQ Sauce & Glaze. Continue cooking for another 20 minutes.

- Applewood Chipotle Rub & Seasoning
- Maple Chipotle BBQ Sauce & Glaze