

# EWB

CONDIMENT CLUB



## BETH'S STICKY BBQ RIBS



SERVES 4-6

### INGREDIENTS:

2 Racks, (5 Lbs) Pork Spare Ribs  
2 Tbsp Brown Sugar  
4 Tsp Ground Cumin  
4 Tsp Smoked Paprika  
2 Tsp Garlic Powder  
2 Tsp Ground Coriander  
2 Tsp Salt  
1 Cup Of Bbq Sauce  
1/4 Tsp Sesame Seeds  
2 Green Onions, Sliced

### METHOD:

In a small bowl whisk together the brown sugar, cumin, smoked paprika, garlic powder, coriander and salt.

Lay out 2 large pieces of aluminum foil, fastened together by folding the seams, across a rimmed baking sheet. You'll do this twice for two racks.

Place the foil diagonally across the baking sheet. Place each rack on each piece of foil, rub the dry rub on ribs, both sides. Seal up the foil and place in the oven for 2 hours, rotating each rack mid-way through.

After roasting, grill ribs for 3-5 minutes on each side for desired charring. Brush ribs with BBQ sauce on both sides. Cut into single ribs. Place on platter. Brush with more sauce as needed. Garnish with sesame seeds and green onions. ENJOY!