

Oven Roasted Chili Rubbed Ribs

Ingredients

- 2 racks of baby back pork ribs
- ½ cup chipotle chili powder
- ½ cup brown sugar
- ¼ cup white sugar
- ¼ cup salt
- ¼ cup fine ground black pepper
- ¼ cup smoked paprika
- 1tblsp ground cumin
- 1 teaspoon chili flakes
- ¼ cup honey
- 1 cup apple juice

Preparation

- **Step 1:** Preheat oven to 250 degrees F
- **Step 2:** Mix all of the dry spices in a large mixing bowl until thoroughly mixed.
- **Step 3:** Whisk the honey and apple juice together in a mixing bowl or just use the sticky measuring cup you put the honey or apple juice in.
- **Step 4:** Place ribs meat side down on aluminum foil in a deep roasting pan. Cut several incisions on the back of the ribs with a knife. Pour the honey/apple juice mixture over the back side of the ribs.
- **Step 5:** Fold foil around to create a tight seal and allow some air above the ribs to create a sort of tent.
- **Step 6:** Bake in preheated oven until tender. About 2.5 hours. Remove from heat and cool for 15-20 minutes.
- **Step 7:** Increase Oven temperature to 425 degrees F
- **Step 8:** Open foil and drain any extra juices...or drink them...no judgements. Now take the spice rub and rub both sides of the ribs taking extra care on the meat side.
- **Step 9:** Place ribs meat side up and return to oven leaving the foil open. Bake for about 30 minutes.
- **Step 10:** Remove from oven and drizzle with a little more honey and return to oven for about 15 minutes or until golden brown. The ribs are basically done after they come out of the oven the first time this second step is just to establish a crust so when that happens...don't wait...don't let them rest...dive in. You can if you want cut them up in single servings or you can just take the whole pan in the woods with a bottle of Malbec and go medieval on them.