



FINCH + FENNEL

## Baby Back Ribs

PREP TIME: 15 Minutes

COOK TIME: 8-10 Hours

SERVES: 6 people

### INGREDIENTS:

2 Racks Beef Baby Back Ribs

½ C F+F Chipotle BBQ Seasoning Rub

### INSTRUCTIONS:

1. If your butcher has not already done so, remove the thin, papery membrane from the bone-side of the ribs by working the tip of a butter knife underneath the membrane over a middle bone. Use paper towels to get a firm grip, then tear the membrane off.
2. Season both sides of ribs with F+F Chipotle BBQ Seasoning Rub.
3. When ready to cook, set the smoker/grill temperature to 225°F and preheat with the lid closed for 15 minutes.
4. Set the ribs directly on the grill grates, bone-side down.
5. Close the lid and cook until the internal temperature reaches 205°F, approx. 8-10 hours.
6. Remove ribs from grill and let rest, lightly covered with foil, for 20 minutes before slicing and serving.



*Enjoy!*

