



FINCH + FENNEL

Wet Baby Back Ribs

Prep Time: 15 Minutes
Cook Time: 8-10 Hours
Servings: 6

INGREDIENTS:

2 Racks Beef Baby Back Ribs
½ c F+F Chipotle BBQ Seasoning Rub
½ c F+F Kentucky-Style Sweet Molasses BBQ Sauce



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 & serving.
7. Baste with F+F Kentucky-Style Sweet Molasses BBQ Sauce before serving.

Enjoy!

