

Dry Rub Country Style Ribs

Makes 12 pieces

Ingredients

Country Style Pork Ribs	12 each
Paprika	1 tablespoon
Dark Brown Sugar	1 ½ teaspoon
Orange Zest, finely grated	1 ½ teaspoon
Salt	1 ¼ teaspoon
Ground Cumin	¾ teaspoon
Ground Black Pepper	½ teaspoon
Cayenne Pepper	¼ teaspoon

Method of Preparation

1. Gather all ingredients and equipment
2. In a small bowl, stir together all ingredients except the ribs
3. Rub spice mixture all over the ribs
4. Cover with plastic wrap and refrigerate at least 2 hours or up to 12 hours
5. Pre-heat the grill to medium heat
6. Arrange the ribs on the barbeque and grill for 20 to 25 minutes, turning with tongs occasionally until meat is tender and crisp on the outside