



Baby Back Ribs with Thai Rub

1 rack Baby Back Ribs

Rub for Ribs:

1/4 Cup Dried Onion

1/4 Cup Brown Sugar

2 TBS Ground Coriander

2 TBS Dried Red Pepper Flakes

4 TSP Garlic Powder

4 TSP Ground Ginger

2 TSP Ground Cumin

2 TSP Black Pepper

2 TBS Grated Lemon Grass

2 TBS Lime Zest

Combine and Rub into ribs.

Cooking Ribs:

Add about 1 inch of water to bottom of pan.

Cover tightly with foil.

Bake at 275° for about 3 hours.

Time may vary if steaming more than 3 slabs of ribs, add 30 minutes for every slab over 3.

Your ribs are fully cooked.

You are just searing for flavor.

One slab will feed 2 people.