



## Cedar Plank Grilled Baby Back Ribs

Baby back ribs are best if cooked for an extended period so that the meat gets very tender. Cooking them on a grill on a plank keeps them from getting burned up and dried out trying to reach the maximum tenderness. Using this grill rub or your favorite adds a deeper flavor when cooking and be sure to baste often with your favorite BBQ sauce.



**Number of Servings:** 6-8

### Ingredients:

- 1 pre-soaked, Tasty Timber Cedar Plank (Large or Jr.)
- 1-2 full slabs of baby back ribs
- 1-2 cups of your favorite BBQ sauce

### The Rub:

- 1/4 C Paprika
- 1 tbs. each of:
  - chili powder, salt, coriander, garlic powder, sugar, curry powder, dry mustard, black pepper;
- 1 tsp. each of:
  - ground basil, thyme, cumin and cayenne

**Instructions:** Peel the thin membrane off the back of the ribs, this helps it cook more evenly and absorb more flavors while cooking. Rub the ribs liberally with the BBQ rub, then wrap in plastic wrap and refrigerate for 1-3 hours. Soak a Tasty Timber Grilling Plank in water for 1-2 hours as well, overnight is best. To make the incredible rub above: place all spices in a food processor for 30 seconds. Place plank on pre-heated, high temp grill, cover and when plank begins to crackle and smoke (2-5 minutes), turn down the heat to low (maintain 275-300 F) and cook for 3-4 hours. Use spray bottle of water to extinguish any flames on the plank during cooking. No need to turn the ribs and only add BBQ sauce in the last hour of cooking otherwise it may burn the sauce. Have patience, monitor the grill so the plank just smolders the whole cooking time. The ribs are finished cooking when the meat starts to separate from the bone. Enjoy these smoky, juicy ribs.