



Dry Rub Baked Ribs

NIBBLEDISH CONTRIBUTOR

Ingredients

(dry rub - this will cover 8 or so short rib cuts)

- 2 tbsp cumin
- 2 tbsp paprika
- 2 tbsp black pepper
- 1 tsp ground peppercorns
- 2 tbsp salt
- pinch of chilli flakes
- 2 tbsp thyme
- 1 tbsp oregano

(BBQ sauce)

- 1/2 cup red wine
- 1 tsp black pepper
- 1 tsp worchestire sauce
- 1/4 cup ketchup
- 1 tbsp dijon mustard
- 1 tbsp honey
- 1 tbsp brown sugar

Instructions

- mix all spices together in a bowl, rub into ribs

 - place ribs into a roasting tray, cover (make sure you have a good seal) and leave in oven/bbq for 3-4 hours, until meat starts to pull back from the bone. temperature should be at 225F to 250F (regardless of if using a BBQ or oven)
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- while ribs are cooking, add ingredients for BBQ sauce into sauce pan, heat on medium until boiling, then reduce heat, cover and simmer for 15 minutes
 - remove cover, simmer for 5 minutes, let cool

 - once meat has pulled back from bone, use a brush to apply bbq sauce to ribs
 - place ribs on grill (medium heat) and cook for 5 minutes