



CHEF WALTER J's CUBAN SPICE RUB™

Baby Back Ribs

4 Tbsp Chef Walter J's Cuban Spice Rub™
1 ea Pork baby back rib
1 Tbsp Dark brown sugar

Method

- 1) Mix Chef Walter J's Cuban Spice Rub with chipotle with the brown sugar.
- 2) Rub the spice mixture on the ribs and let marinate over night in the refrigerator.
- 3) Preheat the oven to 300 F . Wrap in plastic wrap and then aluminum foil.
- 4) Slowly cook ribs for 2 ½ to 3 hours.
- 5) The ribs are now ready to baste with your favorite BBQ sauce and finish on the grill.