



All Great Meals Begin With  
**Rulli Bros.**  
M A R K E T S

## CASEY'S DRY RUB RIBS

**For 2 whole slabs pork baby back ribs**

### **Dry Rub Ingredients**

8 tbsp. tightly packed light brown sugar

3 tbsp. kosher salt

1 tbsp. chili powder

½ tsp. paprika

½ tsp. cayenne pepper

½ tsp. ground black pepper

½ tsp. crushed red pepper

½ tsp. Old Bay Seasoning

½ tsp. onion salt

½ tsp. char seasoning

½ tsp. cumin

### **Preparation**

Preheat oven to 250.

Combine dry ingredients in a bowl, mix well. Place each slab of ribs on heavy duty aluminum foil, dull side up. Massage rub into both sides of slabs. Seal the the slabs into foil packets. Refrigerate the ribs for at least one hour (6-8 hours is preferred).

Place foil packets containing ribs on baking sheets and bake in oven for 2 1/2 hours.

After baking, ribs can be served sliced into 1 to 2 bone portions. Ribs can also be placed on heated grill and finished for another 5 to 10 minutes, allowing seasonings to caramelize.

\*This recipe is enough for 2 whole slabs of ribs. If preparing more, keep the spice ratio the same. Dry rub is also delicious on boneless skinless chicken breasts and pork tenderloin.



**For more information please visit - [CaseyMaloneShow.com](http://CaseyMaloneShow.com)**