

Sweet and Smokey Baby Back Ribs

Serves 2-4

These winning baby back ribs garner compliments every time we make them. Slow-roasted in our rotisserie, they embody all the qualities we look for in a perfect rack of ribs—tender meat that falls gently from the bone, a confident tang of sweetness and heat, and mouth-watering color that pulls us in every time.

Ingredients

2 ea.	racks of baby back ribs
½ cup	extra virgin olive oil
½ cup	Potlatch Seasoning
½ cup	Rib Rub
¼ cup	barbeque sauce

Method

Rotisserie: 5-10-in. Flame Height

- Trim off excess fat on the ribs, reserving a very thin layer of fat to help seal in flavors and moisture.
- Rub olive oil over the surface of the ribs, coating them completely.
- Rub Potlatch Seasoning over the entire surface of the ribs, followed by Rib Rub.
- Wrap and refrigerate the ribs for at least 12 hours.
- Remove from the refrigerator at least 1 hour in advance of cooking. Place the ribs in a four arm basket and cook in the rotisserie until the rib bones protrude about ½-in. from the meat, around 90 minutes.
- Remove the ribs from the rotisserie, and drizzle with barbeque sauce.

