

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

| | |
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| 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: IR Control Knob set between 6 and 6½

- 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. Secure the ribs on a three pronged rib hook by inserting one hook into each rack of ribs at the end of the rib with the narrowest width, into the meat between the second and third rib. The underside of the meat should be facing out. Cook in the rotisserie until the rib bones protrude about ½-in. from the meat, around 15-20 minutes.
- Remove the ribs from the rotisserie, and drizzle with barbeque sauce.



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