

Dry Rub Ribs

Amount	Measure	Ingredient - Preparation Method
2	pounds	baby back ribs
1/4	teaspoon	cayenne pepper
1	teaspoon	ground cumin
2	teaspoons	paprika
1	teaspoon	dry oregano
1	teaspoon	salt
1	teaspoon	sugar
25	grinds	fresh black pepper
3	tablespoons	vegetable oil

Preheat oven to 350.

Mix rub together.

Remove membrane from the bone side of the ribs, then rub the vegetable oil into ribs. Pour the rub over the rib fully and evenly into the ribs. Spread ribs out evenly on a foil-lined baking sheet.

Bake until tender and juicy on the inside and crispy on the outside, 2 to 2.5 hours.

Yield: "15 ribs"