

Spice Rubbed Smoked Ribs with Maple-Horseradish Baste

Servings : 8

Amount	Measure	Ingredient - Preparation Method
Glaze		
2	cups	pure maple syrup
1/2	cup	prepared horseradish - drained
2	tablespoons	dijon mustard
1	tablespoon	ancho chile powder
Ribs		
1/2	cup	spanish paprika
3	tablespoons	ancho chile powder
3	tablespoons	new mexican chile powder
2	tablespoons	ground coriander
1	tablespoon	ground cumin
2	tablespoons	kosher salt
2	teaspoons	ground black pepper
3	cups	wood chips (hickory, mesquite or applewood)
4		racks pork ribs (3 lbs each)

Glaze: Whisk together, season with salt and pepper.

Ribs: Stir spices together in med bowl. About 1/2 hour before cooking time, soak chips in enough water to cover. Drain chips. In a covered grill, place slow burning charcoal in both sides of a drip pan. Sprinkle coals with wood chips.

Rub top side of each rack with about 3 tablespoons of the rub. Place ribs, bone side down, on grill. Close cover or place cover on smoker. Grill about 1.5 hours, adding chips every 20 minutes. During the last 10 minutes, brush liberally with the maple-horseradish glaze.