



Nic's Spicy Maple Glazed BBQ Ribs

Dry Rub Ingredients

2 Tablespoons granulated maple sugar
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon ground cayenne pepper
1 teaspoon ground Ancho pepper
1/2 Tablespoon chili powder
1/4 teaspoon ground cumin
1 teaspoon garlic powder
1 teaspoon onion powder

2-1/2 to 3 pounds baby back pork ribs

1/2 cup dark maple syrup

1/4 cup melted butter

Garnish: parsley leaves as desired; Serve with: Favorite BBQ sauce as desired

Prepare outdoor smoking grill or preheat oven to 300 degrees F.

In a small bowl, stir all dry rub ingredients together.

Rub the combined dry rub seasoning generously over the ribs. Cover with plastic wrap and refrigerate overnight if desired or use immediately.

Wrap the ribs in aluminum foil sealing securely; place on grill or large pan in 300 degree F oven. Bake or smoke for 2 hours.

Remove ribs; unwrap the top of foil, drizzle ribs with maple syrup and melted butter. Reseal ribs completely in foil again; replace in 300 degree oven or smoker; bake or smoke for 1 hour or until ribs are very tender and knife slides easily into the thickest part of the rib meat.

Let rest 10 minutes. Brush with pan juices. Place on platter; garnish with fresh sprigs of parsley and your favorite BBQ sauce if desired. Serves: 4 to 6

Cook's Note: You can add your favorite seasonings to the rub, making it as spicy as you enjoy. The ribs are delicious brushed with pan juices but additional BBQ sauce can be served on the side.

About the Recipe: Nic, one of the owners of Sugarbush Farm shared his secret recipe for melt-in-your mouth ribs, smothered, of course, with silky maple syrup and some melting butter. The seasoning rub has a light kick of spicy pepper that is complimented by the sweet tones of the glaze. Generously massage those ribs. The dark maple syrup gives the dish plenty of sweet lovin'.