



Rib Rub Recipe

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Ingredients

- 1 Rack of Pork ribs
- ¼ Cup Brown Sugar
- Salt & Pepper
- RRP Rib Rub

Preparation

- Preheat oven to 325 degrees Fahrenheit/Prepare grill

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Directions

Remove the sheaf from the back of the ribs. Generously add salt pepper and add RRP Rib Rub & brown sugar to both sides of the Rack of ribs. Grill both sides of the ribs to brown the meat. After the meat is brown, lay in a large piece of foil and seal tightly so no juices can escape. Put in the oven on the low heat. In one hour turn the ribs over and reseal. In one more hour, check the ribs to see if the meat is done. It should not be falling off the bone, but should be tender. If you want to add BBQ sauce, do this about 15 minutes before the meat is done and leave the foil open.