

Dry Rubbed Pork Ribs

Approx. 4 – 6 Servings

Amount	Size	Description
1	Large	Rack Pork Ribs
4 – 6	Tbl	Old Norse World Cuisine Midwest Sweet Chili
3 – 4	Tbl	Old Norse World Cuisine Steak Seasoning
-	-	Spray Bottle with Apple Cider Vinegar

Flavor Note: You can use any of the Old Norse World Cuisine Spice Blends for this recipe.

1. Bring the rack of ribs to room temperature.
2. Preheat a grill or the oven to 350 degrees.
3. Turn the rack of ribs upside down. With a paring knife, gently remove the membrane from the underside of the rack of ribs.
4. Place the ribs, meat side up, on a sheet of aluminum foil.
5. Drizzle Old Norse World Cuisine Steak Seasoning over all surfaces. Using your fingers, pat the seasoning into the meat. Let sit for 10 – 15 minutes.
6. Spray the ribs generously with the vinegar.
7. Place more foil over the top of the ribs and crimp the edges of the top and bottom pieces. Place a few slits in the top to vent.
8. Place it in the oven or grill for 30 minutes.
9. Remove the ribs and place them on a flat surface. Open the foil and spray the surface with more vinegar.
10. Turn the ribs over and spray the underside with the vinegar. Close the foil again and place it in the oven or on the grill. Cook for 30 minutes.
11. Pull the ribs out and place them on a fat surface. Open the foil.
12. Generously sprinkle the Old Norse World Cuisine Midwest Sweet Chili over both surfaces. Use your fingers to pat, not rub, the Old Norse World Cuisine Midwest Sweet Chili into the meat.

Tip: Never rub the spices across the meat. This will make the blend clump and not be even over the surface.

13. Close the foil and cook for 30 minutes longer, or until 165 degrees internal temperature, AND the rub has caramelized nicely. If the internal temp is close to 165 degrees, increase the temperature to focus on the outside rub.
14. Enjoy!

