



**servings:** 6 | **prep time:** 40 minutes | **cook time:** 4 hours 50 minutes | **cut:** baby back ribs | **method:** smoke

## oak smoked brown sugar chili rubbed ribs

These classically smoked Back Back Ribs are perfect for any kind of gathering with friends. Tomato paste creates a saucy base for brown sugar and spices to elevate the flavor.

### INGREDIENTS:

2 racks *Chairman's Reserve*<sup>®</sup>  
baby back pork ribs

Oak wood chips

- 1 (6 oz) can tomato paste
- 2 tablespoons brown sugar
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 teaspoons kosher salt

### DIRECTIONS:

1. Heat an outdoor grill or smoker on low. Using charcoal, heat the coals until they become white. Soak oak wood chips in water for 15 to 30 minutes. Spread the wood chips over the coal or use a smoke box.
2. Combine the tomato paste, brown sugar, chili powder, cumin, garlic powder, onion powder and salt in a salt mixing bowl.
3. Rub the tomato mixture all over the ribs and cook on the grill until tender. During direct heat grilling, cook about 1½ hours, before moving to indirect heat for about 3 hours.