

Dry Rubbed Baby-Back Ribs

Makes about 2 cups rub; Ribs serve 4-6

1/2 cup brown sugar (or raw sugar)
1/4 cup Hungarian paprika
1 tablespoon ground black pepper
1 tablespoon white pepper
1 tablespoon kosher salt
1 tablespoon chili powder
1 tablespoon onion powder
1 tablespoon garlic powder
1 teaspoon cayenne pepper (optional)
2 tablespoon dry herb blend (thyme, rosemary, tarragon are some examples)
3 tablespoons dried mango or papaya, finely chopped

For the ribs:

One 2-3 pound slab baby-back ribs
1 batch dry rub (see above)
1/2 cup yellow mustard (optional)

1. Mix the rub ingredients together in a small bowl. Seal in a jar for up to 1 month until ready to use.
2. To prepare a batch of baby-back ribs with the rub: Place the ribs in a deep baking dish and cover all over with the spicy rub. Cover the dish in plastic wrap and let sit overnight to soak in the flavors of the rub.
3. To cook the ribs: Preheat your oven to 400°F. Transfer the ribs to a wire rack set over a baking sheet lined with aluminum foil. Brush the seasoned ribs with the mustard if using, then place in the oven and bake for 1 hour 20 minutes, until darkened in color.

Recipe courtesy of Curtis Aikens

For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>



Smithsonian
National Museum of American History
Kenneth E. Behring Center