

All American Grill Ribs

Baking sheet covered with foil

Preheat oven to 400°F

Serves 2-4

A whole rack of ribs is one of the easiest main dishes to make from the fair. You don't have to have a grill to make these very flavorful ribs. Every May in Memphis they have a huge BBQ fest, which is more like a county fair.

1 full rack	baby back ribs, cleaned and dry
1-1/2 tsp	coarse salt
1 tsp	tellicherry black pepper
1 tsp	orange zest
1/2 tsp	turmeric
1/2 tsp	coriander

1. Place dry ribs on a sheet of foil.
2. In a small bowl, combine, coarse salt, tellicherry black pepper, orange zest, turmeric and coriander.
3. Pat spice mixture onto both sides of the ribs.
4. Cover completely in foil, sealing them into. This way the ribs will "steam" as they cook
5. Place in preheated oven for 1 hour and 10 minutes. Take out of oven and let sit for 15 minutes before unwrapping.
6. Serve hot.

Note: You can also place on a medium heat grill for 55 minutes.