

Cowboy Ceilidh Ribs

By Cowboy Celtic

2 racks of pork side ribs

Drover Rub

2 tbs salt

4 tbs sugar

2 tbs ground cumin

2 tbs ground black pepper

1 tbs chili powder

1 tbs chipotle powder (or 1 more tbs of chili powder if no chipotle is available)

4 tbs paprika

1 tbs cayenne pepper

Mix together and rub into ribs

Place on baking sheets and bake at 180 degrees F for 3 ½ hours.

Slather with your favorite BBQ sauce ½ hour before taking them out (optional).

Put on another Cowboy Celtic CD and pig out.

