

“OPEN RECEIVER” BABY BACK RIBS yields 4 portions
recipe developed by The Clever Cleaver Brothers®

3 pounds baby back ribs
3 large pieces of heavy-duty foil or heavy-duty foil bags

Dry Rub

1/2 cup brown sugar
1 tablespoon garlic powder
1 tablespoon chili powder
1/2 teaspoon salt
1/4 teaspoon coarsely ground black pepper

Glaze

1 cup honey
1 tablespoon Cholula® Hot Sauce
1 tablespoon chipotle pepper paste

1. In a bowl, combine the Dry Rub ingredients.
 2. Rinse the ribs with cold water and pat dry with paper towels. Cut each rack in 3 or 4 pieces. Rub the ribs on both sides with the Dry Rub. Cover and refrigerate for a minimum of 3 hours, overnight works best.
 3. Place 1 cut rack of ribs (3 or 4 pieces) bone side down in a large heavy-duty foil bag. **TIP:** If you don't have foil bags, place 1 cut rack of ribs (3 or 4 pieces) bone side down in the middle of each piece of foil. Pull both sides up to the middle and fold to make a foil package. Fold up one end.
 4. With either method, drop 2 ice cubes into package and fold up the other end.
1. Place on sheet pans in a 400-degree oven for 45 minutes.
 2. Remove from the oven and, **being very careful of the steam**, open the package and remove ribs.
 3. Preheat the barbecue grill to medium heat. Place the ribs on the preheated grill and brown em up.
 4. Approximately 5 minutes prior to removing the ribs from the grill, brush the Glaze on both sides of the ribs, turn and repeat. Remove from the grill and enjoy.

NOTE: You can prepare this recipe through Step #6 at home the day before the game, then finish the ribs at your tailgate party.

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