

## Memphis Rib Rub

1 Tbsp paprika  
1/2 tsp celery salt  
3/4 tsp coarse black pepper  
1 Tbsp onion powder  
1/2 tsp ground cumin  
1/2 tsp cayenne pepper  
1 tsp Splenda or brown sugar

This is enough for 4 lbs baby back ribs.

A few hours or the day before ribs are to be cooked, rub the meaty side of the ribs with one of the above dry rubs. We like all three and I know there are many more rubs in the spice department at your favorite grocers. OR you may have your own recipe and I would like to see it!

Fred soaks the wood chips at least an hour before using. He gets the charcoal ash gray and then makes a ring of them in the bottom of the grill with the center open to place a disposable pan with about 2 inches of water in it. The meat will be placed on the grid or in a rib rack to be placed on the grid over the water. The wood chips are sprinkled randomly around on top of the coals and some are placed in the water under the ribs.