



### Ingredients:

- 2 pounds pork back ribs
- 2 tablespoons dried minced onions
- 1 tablespoon onion powder
- 4 teaspoons ground thyme
- 2 teaspoons salt
- 2 teaspoons ground allspice
- 1/2 teaspoon ground nutmeg
- 1/3 teaspoon ground cinnamon
- 1 tablespoon sugar
- 2 teaspoons black pepper
- 1 teaspoon cayenne

## Jerk Ribs

Makes: 10 servings.  
Prep Time: 10 minutes  
Cook Time: 1 1/2 hours



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### Directions:

1. Preheat grill to medium.
2. In small jar with tight-fitting lid, shake together all dry ingredients until well-blended.
3. Rub dry mixture onto all surfaces of ribs.
4. Grill ribs over indirect heat in covered grill, turning occasionally, until ribs are very tender about 1 1/2 hours
5. Cut into 1- or 2-rib portions.
6. Serve.

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*Recipe courtesy of the National Pork Board.*