***RICK’S BEEF BACK RIBS***

**Rub:**

2 Tbs. ground coffee

1 Tbs. brown sugar

1 Tbs. cocoa powder

1 Tbs. ancho chili powder

2 tsp. ground black pepper

1 rack beef back ribs, approximately 4-5 lb. total weight

1/4 tsp. coarse kosher salt per pound of meat

Combine the rub ingredients in a small bowl and set aside while you prepare the ribs.

Remove the membrane from the ribs. Season the ribs with Kosher salt. If you can, give the salt 1 to 2 hours to be absorbed.

Prepare a smoker for indirect cooking at 200oF.-225°F. Once the smoker or grill is ready, season the ribs on both sides with the dry rub mixture.

Place the rack of ribs on the main cooking grate as far away from the heat source as possible. Smoke until the meat is tender and has reached an internal temperature of at least 203°F, approximately 5-6 hours.

Remove the ribs from the grill and allow to rest, covered, for 20-30 minutes. Slice between the bones and serve immediately with BBQ sauce on the side, if desired.