



Smoky, Sweet and Spicy Backribs

Makes 9 servings

Ingredients:

3 racks Swift Premium® Pork Loin Backribs
2 Tbsp smoked paprika
2 Tbsp kosher salt
2 tsp black pepper
4 tsp dried oregano
4 tsp ground cumin
2 tsp ground chipotle chili powder
2 tsp garlic powder
2 tsp onion powder
1 cup honey, heated until liquid

Instructions:

In a small bowl combine paprika, salt, pepper, oregano, cumin, chili powder, garlic powder and onion powder. Sprinkle spice mix generously over both sides of ribs. Let stand at room temperature while preparing grill. Heat grill to medium, 325 F to 350 F. Turn off burners directly below ribs. Place ribs on grill over indirect heat. Close lid and cook for approximately 2 hours. During the last 20 minutes of cooking, baste ribs occasionally with warm honey. Ribs are done when tender and meat pulls away from the bone easily, or until internal temperature reaches 200 F when checked with a meat thermometer. Remove ribs from grill and cut into serving-size portions.

Tip: Also great for charcoal grilling.

Recipe courtesy of Swift Premium® and The Pork Checkoff.

For more recipe ideas, go to Costco.com and search: **CostcoWay**

