

# Spicy Chipotle Maple Ribs

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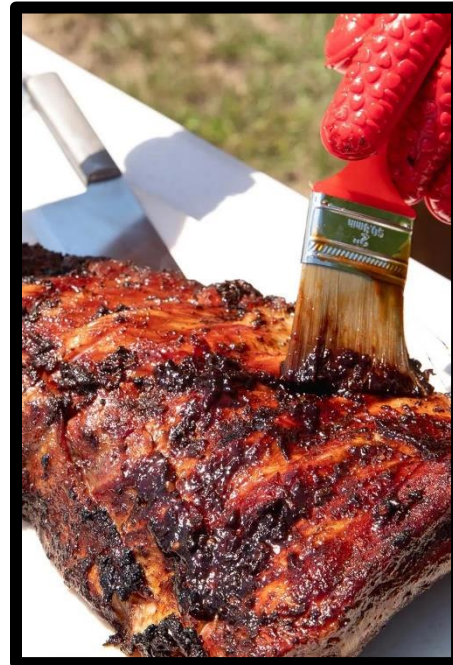
## Ingredients

- 2 slabs of baby back spare ribs
- Apple cider vinegar
- Chipotle and Maple Spicy Chili Jam

### FOR THE DRY RUB:

- 1/4<sup>th</sup> cup brown sugar
- 2 tsp of salt, smoked paprika, ground black pepper, celery salt, garlic powder.
- 1 tsp ground mustard
- 1/4<sup>th</sup> tsp cayenne pepper

**Serving Size: Serves 4-6**



## Directions

- Clean and pat ribs dry, then brush lightly with Blake Hill's Chipotle and Maple Chili Jam
- Make dry rub by combining ingredients in a bowl then thoroughly coat ribs and let sit overnight in a refrigerator.
- Oil the grill and heat 275 degrees Fahrenheit
- Place chipotle maple ribs on the grill and slowly cook for 3-5 hours, spritzing with apple cider vinegar every half hour.
- Just before end of cooking, brush ribs with one more coat of Chipotle Maple Chili Jam to make moist and extra spicy.
- Remove from the grill, serve and enjoy!