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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S DRY RUBBED BABY BACK RIBS

Ingredients for the Rub

- 2 tablespoons salt
 - 2 tablespoons sugar
 - 2 tablespoons brown sugar
 - 2 tablespoons ground cumin
 - 2 tablespoons chili powder
 - 2 tablespoons freshly ground black pepper
 - 1 tablespoon cayenne pepper
 - 1/4 cup paprika
 - 1 tablespoon onion powder
 - 1 tablespoon dried mustard
 - 1 tablespoon granulated garlic
 - 1 tablespoon tumeric
- Mix all ingredients and using a spoon sprinkle over the ribs.

Directions

1. Vigorously rub the ribs and let sit overnight. In the morning make another application of the dry rub prior to grilling. Light your grill with one side being at a very low heat (indirect) and the other side being at a medium heat. You want to maintain the temperature inside the grill at 225-250 degrees. Place the ribs bones down on the lower heat side (indirect). Cook the ribs like this until the meat is tender and starts to pull away from the bones a little bit. It should be around 1 and a half hours per pound. When the ribs are almost done move them, bones down to the hot side of the grill. Cook them over the direct heat until the thin membrane is crispy. Flip them meat side down briefly, just until the outside is lightly caramelized. Brush with BBQ sauce and return the ribs to the indirect heat. Continue to cook until the BBQ sauce is hot. Serve.