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Spicy Chipotle Maple Ribs

Sweet, smokey and spicy ribs with super easy Chipotle Maple Spicy Chili jam marinade for busy grilling fans!

Serving Size: Serves 4-6

Ingredients

2 slabs of baby back or spare ribs

Apple cider vinegar

Blake Hill's Chipotle & Maple Spicy Chili Jam

FOR THE DRY RUB:

¼ cup brown sugar

2 tsp salt

2 tsp smoked paprika

2 tsp ground black pepper

2 tsp celery salt

2 tsp garlic powder

1 tsp ground mustard

¼ tsp cayenne pepper

Preparation

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