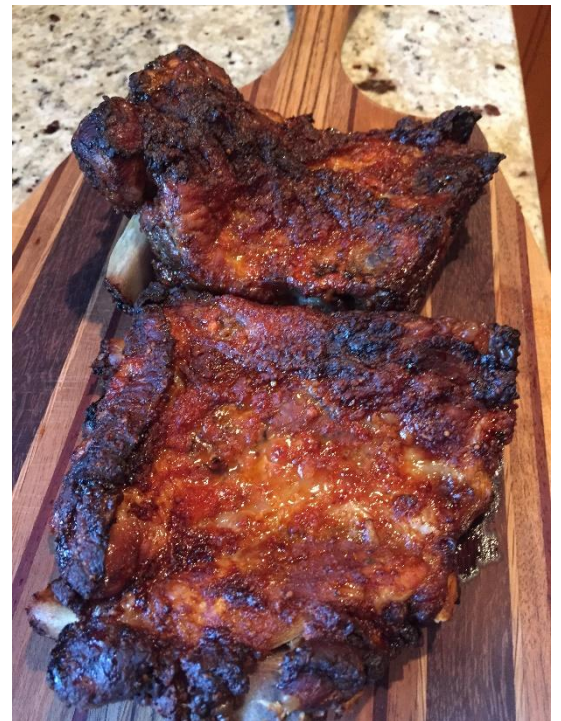




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### Postre Caramels Rib Rub Recipe

¼ Cup	Chopped Yellow Onion
1 T.	Whole Grain Mustard
2 t.	Tomato Paste
2 T.	Postre Sea Salt Caramel Sauce
1 T.	Minced Garlic
2T.	Apple Cider Vinegar
½ t. + 1 t. for Ribs	Salt
½ t.	Smoked Paprika
1/8 t.	Cayenne
¼ t.	Cumin
2 lbs	Pork Spare Ribs (2 portions)
Yield	1/3 Cup



#### Instructions:

- The day before cooking, salt both sides of ribs (1t. salt) and set aside.
- Next, place all ingredients (except ribs and 1t salt) in Cuisinart and blend until a smooth paste.
- Rub paste generously all over ribs and let ribs sit in refrigerator overnight.
- To Cook, preheat oven to 250 degrees. Cook ribs in oven for 5 hrs. Cover with foil in the last hour or two if ribs get too dark. Ribs should be falling off the bone tender.
- Alternatively, cook in a smoker for similar amount of time.