Dry Rubbed Ribs

Spice Rub

2 Tablespoons paprika

2 Tablespoons brown sugar

1 Tablespoon salt

2 teaspoons chili powder

1 1/2 teaspoons garlic powder

1 1/2 teaspoons pepper

1 1/2 teaspoons onion powder

1/2 teaspoon cayenne pepper

1/2 teaspoon dried thyme

Ribs

2 racks St. Louis style ribs

1/2 cup apple juice

3 Tablespoons cider vinegar

Combine rub ingredients.

Press 2 T. rub on each side of ribs.

Combine apple juice and vinegar.

Place ribs on grill and cook 45 minutes.

Brush with apple juice mixture and cook another 45 minutes.

Transfer ribs to a wire rack set on a baking sheet and brush with 2 T. apple juice mixture.

Pour 1 1/2 cups water int o bottom of pan.

Bake 1-2 hours at 300.

Let ribs rest 15 minutes before slicing.