Baby Back Ribs

Brine:

1/2 cup salt

1/2 cup sugar

4 quarts water

Prepare brine.  Dissolve salt and sugar in 4 quarts of cold water.

Place ribs in bucket and refrigerate for an hour.

Remove ribs from brine.  Pat dry with paper towels.

Spice Rub:

2 Tablespoons brown sugar            1 ½ teaspoons cumin

2 teaspoons salt                                 ½ teaspoon dry mustard

2 teaspoons paprika                         ¼ teaspoon allspice

2 teaspoons chili powder                 ¼ teaspoon red pepper

1 ½ teaspoons garlic powder

Rub over ribs.  Cover and refrigerate 1 hour.

Place in crock pot and cook on low for 8 hours.