



— EST. 1980 —



PAIRS  
WELL WITH:  
ZINFANDEL

## GRILLED PORK RIBS

### Ingredients:

**Rack of pork ribs, 2 lbs**

**Zinfandel BBQ Sauce (See BBQ Sauce recipe)**

**Dry rub**

### Dry Rub ingredients:

**1 Tablespoon Sea Salt**

**1 Teaspoon Paprika**

**1 Teaspoon Garlic Powder**

**1 Teaspoon dried Thyme**

**1 Teaspoon ground Black Pepper**

**¼ Teaspoon Cayenne pepper**

### Instructions:

Heat grill to 350 degrees.

Mix dry rub ingredients and press on to the rack of ribs. This can be done up to 24 hours before cooking.

Use aluminum foil to double wrap the ribs taking care not to pierce the foil.

Cook on grill over indirect heat, maintaining 350 degrees for 1-1.5 hours.

Remove ribs from foil and turn heat on grill up to high.

Sear ribs 5-10 minutes per side on hot grill, basting with BBQ sauce to caramelize.

Serve with extra BBQ sauce for dipping.



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