

Greg's Ribs with a Rub

Serves 2-3 per Slab

- Pork spare ribs
- (One slab for every 2-3 people)
- Red wine vinegar
- Lawry's seasoned salt
- Chili powder
- Ground sage
- Ground cumin

Optional:

- Garlic powder
- Chipotle powder

Ask for a St. Louis cut on the ribs (rectangular). The night before, trim away excess fat and remove the membrane from the underside of the ribs. Rub red wine vinegar into the meat. Stir together about half Lawry's seasoned salt and half chili powder with some sage and cumin to taste; adding garlic powder or chipotle powder is optional. Rub the mixture into the ribs; cover with plastic wrap and chill overnight. Allow about 4 hours grill time at 250° to 300° for covered, indirect cooking, adding just a few pieces of soaked hickory (or wine barrel wood) to the hot coals. You can stack the ribs on the grill; just rotate their position in the stack every 45 minutes to an hour when you turn them. Remove from heat and let stand about 15 minutes before cutting apart to serve.

Accompany with Cooper-Garrod Syrah