

Garre' Vineyards' Father's Day Smoked St. Louis Style Ribs - Serves 6-8

Pairs well with Garre's smoky smooth Syrah or spiced Primitivo , you decide or try both

Ingredients:

Smoked St. Louis –Style Ribs

1 Cup packed light brown sugar

1 Tbsp. freshly ground black pepper

1 ½ tsp Chile powder

1 1/.2 tsp cinnamon

1 ½ tsp ground dark coffee roast

Kosher Salt

2 racks St. Louis –cut pork ribs (6 lbs)

7 cups oak chips, soaked in water

For 1 hour and drained

Instructions:

- Make the spice mix
- Apply the rub
- Get the smoke going
- Sprinkle oak chips over hot coals on one side of the grill for indirect cooking
- 4 Smoke the ribs - Set the seasoned ribs on the grill opposite of the heat cover and cook at 250 degrees for 2 hours
- Steam the Ribs - Wrap the ribs in foil and cook them for another 2 hours for super tender juicy meat
- Perfect the Crust - Unwrap the ribs and cook for another hour more until they crust over

