

Baby Back Dry Rub Chili Ribs - May 2013



RECOMMENDED WINE PAIRING

Ultimate Estate Reserve Barolo (Italy)

INGREDIENTS

Rub:

- 5 tbsp (75mL) chili powder
- 1/4 cup (60mL) brown sugar
- 3 tbsp (45mL) sea salt
- 2 tbsp (30mL) granulated onion
- 1 tbsp (15mL) ground mustard
- 1 tbsp (15mL) granulated garlic
- 1 tbsp (15mL) smoked paprika
- 1 tbsp (15mL) black pepper
- Pinch of cayenne pepper
- 2 racks of baby back pork ribs
- 1 cup (250mL) white wine

METHOD

In a medium bowl combine rub ingredients together; set aside.

Trim ribs of fat and remove back membrane; rinse and dry. Rub chili mixture generously and evenly over ribs; wrap in plastic wrap and refrigerate for at least 8 hours or up to 24 hours.

Preheat oven to 325F (165C)

In a large roasting pan, add wine and ribs. Bake uncovered for 2-3 hours or until ribs are tender and nearly falling apart. Remove from oven (at this point ribs can be cooled and refrigerated until ready to use).

Using an indoor grill or barbeque, cook ribs until heated throughout. Serve with Fennel and Radish Slaw if desired.

MAKES 4 SERVINGS