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fruit

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full

circle

LDV

WINERY

Mesquite Smoked Baby Back Ribs

Serves: 6

Ingredients -

2 racks baby back ribs (about 3 pounds each)
¼ cup packed light brown sugar
1 tablespoon chili powder
1 tablespoon paprika
2 teaspoons ground cumin
1 teaspoon mustard powder
Kosher salt
1 lemon, halved
1 apple, quartered
2 tablespoons Worcestershire sauce
1 tablespoon apple cider vinegar
Vegetable oil for brushing



Instructions -

Prepare ribs – insert a knife under the membrane on the bone-side of the ribs and loosen with the knife then remove by grabbing it and peeling it off completely.

Make rib seasoning and marinade – Combine the brown sugar, chili powder, paprika, cumin, mustard powder, and 2 tablespoons salt in a small bowl. Using the cut side of the lemon, rub the ribs then sprinkle the spice mixture thoroughly on both sides of ribs. Put into resealable bag or pan covered. Refrigerate for at least 2 hours or overnight.

Ready the grill or smoker – Soak mesquite wood chips for one hour. Fill smoker bowl or area in grill with wood chips and cut apple.

Smoke ribs – 30 minutes before putting ribs in smoker or on grill, pull out of the refrigerator and let come to room temperature. Meanwhile, combine the apple juice, Worcestershire sauce and vinegar in a small spray bottle. Shake to mix.

Once the grill reaches 250 degrees F, lightly brush the grates with vegetable oil and place the ribs on the cooler side of the grill, meat-side up. Spray with the apple juice mixture. Close the grill and let smoke for one hour.

Replenish the smoker box with another one-quarter each of the wood chips and apple. Flip the ribs so they are meat-side down with the opposite edge of racks closer to the smoker box. Spray with the apple juice mixture; close the grill and let smoke one more hour. Repeat the process every hour until the ribs are dark brown and tender and the meat starts to shrink away from the bones; about two more hours. Remove the ribs from the grill and let rest 5 minutes before slicing.

Wine Pairing Suggestion –

Serve a big, bold, fruity LDV Winery Petite Sirah or other full-bodied red like a Zinfandel or Cabernet Sauvignon.