

# Dry Rubbed Baby Back Ribs

*Gabrielle's aromatic Meat Rub brings out the richness of the pork for a finger licking treat*

SERVES: 4 -6 People  
PREP TIME: 20 Minutes  
COOKING TIME: 3 Hours  
TOTAL: 3 Hours 20 Minutes

## INGREDIENTS

- 1 Rack Pork baby back ribs
- ½ Cup GC Napa Valley Meat Rub
- 2 Tbsp. GC Napa Valley Cabernet Finishing Sea Salt
- 1 Sprig Fresh Rosemary

## TO PREPARE

- Using a charcoal grill, place charcoal on one side of your grill and light it. Once charcoal turns white your coals are ready. (If using a gas grill only ignite half of grill to reduce direct heat)
- Remove the membrane from the rib side by taking a small knife and pry up membrane then pull down the length of the ribs. This is an important step for tender ribs.
- Mix Meat Rub and Cabernet Finishing Sea Salt together in a small mixing bowl, then generously rub seasoning into ribs until evenly coated. (For best flavor season the night before)
- Line your grill rack with a double layer of foil, place ribs on the opposite side of coals (indirect heat cooking) and cook for 3 hours. Make sure your grill has enough coals to fully cook your ribs and not hot to overcook. (If using a gas grill place on side without direct heat)



## TO SERVE

Slice ribs and stack them up tall finished with a light drizzle of Buttery Extra Virgin Olive Oil, sprinkle parsley leaves for a playful presentation.

## WINE PAIRINGS

2012 Gabrielle Collection Juxtaposition, Cabernet Sauvignon Napa Valley

*The 2012 vintage had great yields that reached perfect ripening with classic elegance.*

## SHOPPING LIST

- 1 Rack Pork baby back ribs
- Sprig Rosemary - fresh

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