



DE LOACH
VINEYARDS

BBQ PORK SPARERIBS

SERVES 5-6

The Russian River Valley Original

INGREDIENTS:

2 full racks of pork spareribs, about 6 lbs

BBQ Rub:

2 Tablespoons kosher salt

4 Tablespoons sugar

2 1/2 Tablespoons cumin

2 Tablespoons freshly ground pepper

3 Tablespoons chili powder

3 Tablespoons paprika

One bottle of your favorite BBQ sauce

DIRECTIONS:

Preheat oven to 200 F. Rub the ribs thoroughly with the BBQ rub and place on foil covered baking sheets. Place in the oven for three hours to cook slowly. Remove from the oven and baste with BBQ sauce. Grill on a low temperature charcoal fire for about five minutes per side until warmed through. Remove from the grill and cut between the bones. Serve with extra sauce.

