

# BBQ PORK SPARERIBS



Serves 5-6

## **Pork**

2 full racks of pork spareribs, about 6 lbs

## **BBQ Rub**

2 Tbsp kosher salt

4 Tbsp sugar

2 1/2 Tbsp cumin

2 Tbsp freshly ground pepper

3 Tbsp chili powder

3 Tbsp paprika

One bottle of your favorite BBQ sauce for basting

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.

**Serving Suggestion**

Serve with extra sauce, a crisp cabbage salad and your favorite De Loach Vineyards Pinot Noir.

Salt & pepper to taste

In a sauté pan, sauté the mushrooms with 4 Tbsp of butter, when golden brown add the garlic and parsley, salt and pepper to taste, then set aside.

Roll the pork medallions on both sides with the flour. In the same pan add the remaining butter and oil add the medallions and cook 5 minutes on each side. Put aside and keep warm.

Deglaze the pan with the wine, reduce two minutes add the cream reduce again 2 minutes, season to taste. Add the mushrooms to the sauce in the pan.

Put the sauce on the bottom of each plate adding two medallions on the top.

**Serving Suggestion:**

Serve with pasta or sautéed potatoes and your favorite DeLoach Vineyards Pinot Noir.