



Grilled Pork Ribs with Calabrian Rub

Makes 10 -12 portions

Ingredients:

2 racks	St. Louis Style Ribs
To taste	Kosher Salt and Black Pepper
6 each	Jalapeno Peppers
1 head	Garlic Cloves
1 cup	Olive Oil
2 tbsp.	Rice Vinegar – unseasoned
1 tsp.	Red Pepper Flakes
2 tbsp.	Rosemary – fresh
3 tbsp.	Parsley – fresh

Directions:

Heat the oven to 300 degrees

Trim any excess fat from the ribs

Season the ribs well with the salt and pepper.

In a food processor, blend the peppers, garlic, oil, vinegar, red pepper flakes, rosemary and parsley.

Spread the mixture evenly on all sides of the ribs.

Wrap the ribs in foil, being sure to seal all edges. Place the ribs on a pan and place in the oven.

Roast the ribs for about 2 hours or until fork tender. Remove from the oven and allow to rest.

When the ribs are cool enough to handle, remove from the foil, reserving the cooking juices.

Place the ribs on a pre-heated grill and allow to char.

Remove the ribs, allow to rest for a few minutes.

Cut the ribs into equal portions.

Place on the service plate, top with some of the reserved cooking juices