

NOVELTY HILL JANUIK

Spanish Style Ribs

I like pairing Novelty Hill Stillwater Creek Vineyard Malbec with something a bit smoky. I have chosen pork ribs, however, this would go great with beef or lamb as well. These ribs are rubbed with a quick cure to impart a bit of spice and sweetness. *Chef Seth*

1 rack of St. Louis style ribs
2 tsp. ground cinnamon
Zest of 1 lemon
3 cloves of garlic
2 Tb Kosher salt
1 ½ Tb brown sugar
1 Tb chili powder
½ tsp. black pepper
1 Tb fresh thyme leaves
¼ tsp. cumin

Directions: Preheat oven to 300° F. Mix all dry ingredients together. Rub ribs on both sides and let rest for a minimum of 4 hours, preferably overnight. Rinse the ribs off after resting and leave to dry for 30 minutes. Season with a little salt and pepper. Brush ribs with your favorite olive oil and wrap in aluminum foil with garlic cloves. Slow roast at 300° F for 2-2 ½ hours.

Preheat grill. When ribs are tender, let rest for 10 minutes, and then place on the grill.

Glaze ribs with your favorite barbecue sauce.

Makes 4 servings.

Recipes Compliments of Executive Chef Seth Fernald

Serve with 2012 Novelty Hill Stillwater Creek Vineyard Malbec
Platinum Winter 2015