



*“When we were asked to pair the 2014 Sangiovese, we were reminded of the ribs we smoked for the ATG store Photo shoot. The spice rub that we put on the ribs pairs well with the spice notes in the Sangiovese.”*

*-Executive Chef Seth Fernald*

## FEATURED RECIPE

### ST. LOUIS STYLE RIBS



#### **Serves 4 to 6**

5-6 Lbs. St. Louis Ribs

3 1/3 Tb. caraway seed, toasted and ground

3 1/3 Tb. cumin seed, toasted and ground

1 1/3 Tb. coriander seed, toasted and ground

2 tsp. allspice, toasted and ground

1 tsp. white peppercorn, toasted and ground

4 Tb. kosher salt

1 lb. apple wood chips, soaked

#### **Sauce**

1.5 cups apple cider

2 Tb pink peppercorn toasted and ground

1.5 Tb sherry vinegar

pinch of salt

**Directions:** Place ribs with the meaty side down on a paper towel to absorb excess moisture. Toast all spices together except salt. Grind until medium fine. Add salt to spice mix. Flip ribs over and rub the meaty side with spice/salt mixture. Hold rub on ribs for minimum of 4 hours, preferably overnight. Smoke ribs with apple wood chips for two hours at 250° F.

While ribs are smoking, make the glaze.

Reduce apple cider by  $\frac{3}{4}$  until it resembles the consistency of maple syrup. Add pink peppercorn and sherry vinegar.

When ribs are done smoking, pour glaze over ribs and bake at 325° F for 8-10 minutes. Allow ribs to cool for 5 minutes before slicing.