

## BARBECUE RIBS

*Serves 8*

***Pair with Spellbound Petite Sirah***

### INGREDIENTS

- 3 whole slabs pork baby back ribs
- 8 Tbsp brown sugar
- 3 Tbsp salt
- 1 Tbsp chili powder
- ½ tsp black pepper
- ½ tsp cayenne pepper
- ½ tsp cumin
- ½ tsp ground thyme
- ½ tsp onion powder
- 1 cup barbecue sauce

### DIRECTIONS

Combine brown sugar with onion powder. Store dry rub in an airtight container.

Generously sprinkle slabs on all sides with dry rub. Allow slabs to sit out at room temperature for 30 minutes before cooking.

Preheat oven to 375F.

On a roasting pan, cook slabs for 30 minutes, then reduce heat to 325F.

Cook another 30 minutes and reduce heat to 300F.

Cook another 30 minutes and reduce heat to 275F.

Continue to cook until the meat begins to separate from the bones, about 20–30 minutes. Remove slabs from the oven.

Generously slather the ribs on all sides with barbecue sauce. Wrap each slab with foil, stack the slabs, cover the stack with kitchen towels. Allow slabs to rest for 20 minutes.

Remove towels and foil. Cut between each rib and put them on a platter.

*Serve with extra sauce on the side. Enjoy!*

