



WILD. NATURAL. SUSTAINABLE.

Berkshire Pork St. Louis Ribs with BBQ Rub

Prep Time: 2 hours & 15 minutes • Yields: 4 servings

Ingredients:

1 Fossil Farms Berkshire Pork
St. Louis Ribs; 3 lb. average
1 tbsp. garlic powder
2 tbsp. kosher salt
2 tbsp. finely ground black pepper
2 tbsp. brown sugar
1 tbsp. chili powder
1 tbsp. paprika
1 tsp. cayenne pepper
1 tbsp. blended oil

Method:

1. Preheat oven to 300°F.
2. In a small bowl, combine spices and mix thoroughly.
3. Coat the ribs with oil. Then, generously apply the rub until it is completely covered on both sides.
4. Place the ribs on a baking sheet with a roasting rack and put in pre-heated oven.
5. Cook the ribs for a minimum of 2 hours, or until fork tender.
6. When ribs are ready, pull out of oven. Let rest for 5 minutes.
7. Turn on grill to medium-high heat. When temperature has reached 400°F, place meatier side of rack on the grill and sear for 3-5 minutes.
8. Optional: baste with favorite BBQ sauce. Flip rib rack and finish searing for 3-5 minutes.
9. Slice, serve and enjoy!

Equipment:

Indoor/Outdoor grill
Medium bowl
Aluminum foil
Large plastic container
Meat thermometer

