



STONE'S THROW WINERY

Beef or Pork Ribs

Use your gas grill or get the real flavor with a Weber or other charcoal grill. Don't let summer get away from you. Here's what's on our minds...

3 Tablespoons Garlic Powder – Works better than fresh
1 Tablespoon Kosher or Sea Salt
2 Tablespoons Cracked Black Pepper
1 Tablespoon Dried Parsley (more is okay)
1 Tablespoon Chili Powder

Rub well, let sit for 15 minutes, then rub again.

Rubs steaks with olive oil into which you've crumbled and allowed to infuse a little crushed lavender. Lavender oil gives well-aged steak amazing, deep flavor. Or try taking some hammered-flat veal or turkey cutlets, wrapping them into cones around a slice of pancetta (Italian bacon) and some fresh sage. Fix these with a soaked cocktail stick and then toss them on the grill until completely cooked through.

Ribs are a classic part of the barbecue experience. Baby back pork ribs are ideal, but spareribs will do as well. Cook them for an hour at 225 degrees in the oven first, in a covered pan half filled with water and the stock basics: a couple of chopped celery sticks, a quartered onion, and a carrot or two, along with garlic, salt and pepper. Make sure that the pan always has water. Then, strain the stock, discard the vegetables and seasoning, and use the liquid as a base for barbecue sauce filled with rich summer flavors.

Use Balsamic Vinegar, tomatoes (or ketchup), honey, onion, garlic, rosemary, salt, pepper, and red wine. Pulverize and strain it as you go. It needs to be somewhat sticky, but it will thicken easily as you reduce it. Pour the sauce over the ribs and bake them for another 20 minutes, then transfer to the grill for a final sizzle.

Here's another idea... This is our favorite rub for beef or pork. It works especially well with hanger or tri-tip beef roast on the grill. Also terrific with thick cut pork chops.