



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club June 2017 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## William Gordon Winery's Best Ever Baby Back Ribs

***My go to meal with our Petite Sirah !!***

*Pair with 2012 William Gordon Petite Sirah.*

### Ingredients:

3 racks of baby back ribs

### Dry rub:

chili powder

cumin

smoked paprika

sea salt and pepper

...and what ever else makes  
you happy.

Run down to Costco and pick up a 3 rack package of their Swift sealed Pork Baby Back Ribs..

Make up a dry rub of chili powder, cumin, smoked paprika, sea salt and pepper and what ever else makes you happy. Dress ribs with rub and let sit for a while.

Get grill prepped. Grill will be used to smoke the ribs first then used to cook ribs. Get some apple wood or mesquite wood chips and place in smoker box. Place on grill and set grill to high heat.

When Grill is full of smoke turn off all but one burner under smoke box. Place racks of ribs on unheated side of grill. Set temp of last burner to medium heat and let it continue to heat smoke box.

Leave ribs for an hour in smoked grill.

Next remove ribs and place on large cookie sheet and cover with foil. Replace foil covered ribs on center of grill and turn on outer burners. Set temperature to 250 degrees and let cook for 2 hours.

Best BBQ Ribs Ever!!

