

PETITE SIRAH GLAZED BBQ PORK RIBS

Serves: 4 people
Prep Time: 15 min. / **Cooking time:** 35 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles or at humblebumble.com & cahootscatering.com*

2 racks Pork ribs, St. Louis style cut
2 tbsp Olive oil
3 tbsp ***“Cahoots house rub” BBQ seasoning***
1 tsp each dried oregano & dried basil
½ tsp Black pepper, cracked

Glaze

1 oz ***Vina Robles Petite Sirah, Jardine***
2 – 3 tbsp ***“Humble Bumble” honey***
2 tbsp Balsamic vinegar
½ – 1 tsp Instant coffee



Directions

1. Open a bottle of ***Vina Robles Petite Sirah, Jardine***, and pour yourself a glass!
2. Brush both sides of the ribs with olive oil. Combine house rub, dried herbs and cracked pepper, and season ribs on both sides; “rub it in!” Cover with plastic wrap and let marinate for approx. 2 hours.
3. BBQ ribs on medium heat for approximately 20 minutes, turning occasionally.
4. Mix all the ingredients for the glaze in a small bowl and start glazing the ribs with it while still grilling the ribs on low heat for about another 15 minutes.
5. Let ribs rest for approximately 5 minutes. Cut into pieces and serve while still warm. Enjoy with the rest of the ***Vina Robles Petite Sirah, Jardine***.

Hints

- Serve with rice, mashed potatoes, baked potato and / or grilled veggies.