

RANDY'S "3-2-1 RIBS"

3 hours of smoking / 2 hours of foil-wrapped cooking / 1 hour of sauce glazing. "These ribs take 6 hours to cook and the flavor is worth the wait!!"

Randy Meyer/Head Winemaker, Barra of Mendocino/Girasole Vineyards



INGREDIENTS

- 2-3 racks of baby back pork ribs
- Traeger pork and poultry rub (or your favorite meat rub)
- 3/4 cup Sweet Baby Rays BBQ sauce
- 1/4 cup Mae Ploy sweet chili sauce
- 2 tablespoons honey or brown sugar
- 1/4 teaspoon yellow curry powder (optional)
- Black pepper to taste
- 1/2 bulb finely chopped garlic
- 1/4 cup apple cider vinegar
- Wide heavy-duty aluminum foil

DIRECTIONS:

Apply Traeger dry rub seasoning to both sides of rib racks

Sprinkle chopped garlic and black pepper over the meat side of the ribs

Refrigerate ribs overnight

Back up 6 hours from desired dining time

Set Traeger grill to 180F and smoke ribs meat side up for 3 hours

While smoking, brew up the mixture of: BBQ sauce, Honey or brown sugar, sweet chili sauce, apple cider vinegar and curry powder

After smoking, ramp Traeger temp up to 225F

Lay ribs on top of long sheet of foil and baste liberally with sauce mixture

Wrap ribs up tight to avoid liquid leaks and cook for two more hours

Now the final mouthwatering step - unwrap foil and collect juices if desired - discard foil

Carefully lay ribs back on the grill and baste one final time

Cook for one hour at 225F to glaze the ribs with the sauce

Pour a glass of one of your BARRA of Mendocino or Girasole Vineyards red wines and ENJOY!

BARRA | **GIRASOLE**
of MENDOCINO | Vineyards