



4 SERVES | COOK 120 - 180 MINUTES

ELECTRIC



IBERICO ST LOUIS RIBS TUSCAN STYLE

INGREDIENTS

Half rack of Pork Ribs

1 Tbsp of Fennel Seeds

1 Tbsp of Rosemary

1 Tbsp of Thyme

1 Tbsp Oregano

½ Tbsp Garlic Powder

2 Tbsp salt of choice

2 Tbsp of Cherry Reduction
OR Balsamic Vinegar Glaze

Spray with duck fat or oil of
choice

METHOD

1. Crush all herbs and salt in a mortar and pestle
2. Brush ribs with Cherry Reduction or Balsamic Glaze
3. Rub herb mix over ribs and allow them to marinate in the fridge for 3-4 hours
4. Set BBQ temperature to 121°C
5. Place ribs on stainless steel grill of BBQ place an aluminum tray under to catch drippings.
6. Cook until ribs reach internal temperature of 76°C, this may take approximately 2 - 3 hours. Spray with oil/fat of choice.
7. Increase temperature to 162°C, cook until the ribs reach an internal temperature of 94 - 96°C
8. Remove ribs from grill and allow them to rest for 5-7 Minutes.
9. Once rested cut and serve.