



## Five Spice Rubbed Beef Ribs

### Serves 4

#### **Rub:**

3 tablespoons smoked paprika  
2 tablespoons dried oregano  
1 tablespoon fennel seeds, ground  
1 tablespoon black peppercorns, ground  
1 teaspoon cayenne pepper  
2 tablespoons sugar  
2 teaspoons salt

#### **Ribs:**

2 each, 6 to 8 bone beef rib racks  
Coarse salt

#### **Directions:**

Combine all the ingredients for the spice rub in a mixing bowl using a whisk.

Rub the ribs with the spice mixture. Marinate overnight or 4 to 6 hours.

Light the grill, gas or electric, and have one side of it hot for direct heat and the other side of the grill with no direct heat from coals or fire. Cook the ribs over direct heat on both sides, cooking for 5 minutes a side and alternating for 20 minutes. Then place the ribs over indirect heat and cover. Cook for 20 minutes and flip. Cook for an additional 20 minutes and flip. The meat should be pulling away from the bone. Remove the ribs from the heat on to a resting rack and season to taste with coarse salt.

Slice the ribs and serve with your favorite sides. We recommend baked sweet potato and fire roasted red peppers.

**Enjoy with a glass of 2009 Darms Lane Bon Passe Vineyard Cabernet Sauvignon!**