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Over the years there has been a lot of debate over whether wood or gas is better when it comes to grilling. I have to say for these ribs there is nothing better than when the hot fat from the pork and the drippings from the marinade mingle and fall onto the hot embers of the mesquite to produce an intense plume of fiery flavor. I am a fan of real wood for real BBQ. This marinade is simple but is made especially to compliment the flavor of mesquite. That being said other hard woods can be substituted; try pecan, apple or oak.

Remember, as good as this marinade and technique are... there is no substitute for anything but the absolute best pork ribs you can find. Look for meaty but with a good rippling of fat in between. It's worth it! - Christopher Greenwald

- 2 racks Pork Spare Ribs
- 3 Tbsp Kosher Salt
- 2 Tbsp Super Fine Sugar
- 2 Tbsp California Chili Powder
- 1 ½ Tbsp Garlic Powder
- 1 Tbsp Dried Thyme
- 1 Tbsp Coarsely Ground Pepper
- 1/3 cup Red Wine Vinegar
- ¼ cup Grapeseed Oil

To clean the ribs, locate the white, fatty membrane on the underside of the rack & using your fingers, gently pry it back from the meat & bones & pull until completely removed. This will make all the difference in the tenderness of the ribs & most butchers will do it for you if you ask nicely. Now, place the rest of the ingredients in the blender & puree until completely incorporated & emulsified. Place ribs in a non-reactive pan & cover with marinade. Let sit for 1-2 hours at room temp or overnight in refrigerator. Grill ribs over low mesquite fire for 1- 1½ hours, basting with marinade regularly. Let meat rest for 15 min before chopping.



Mesquite Grilled Spare Ribs

**BPZ-063C Wave Plate Porcelain White**  
 6<sup>3</sup>/<sub>8</sub>" W x 1"H 1 doz



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