



Jeff Mall | Chef/Owner
Zin Restaurant
Healdsburg, CA
www.zinrestaurant.com



St. Louis Style Ribs with Zin BBQ Sauce & Coleslaw

Clean ribs by pulling the thin membrane away from the back side of the racks. Season with salt, pepper & dry rub. Let sit for 6 hours or overnight. Mark ribs on grill over a low fire for 7 to 8 min on each side. Remove from grill & brush with Zin BBQ sauce & wrap in heavy aluminum foil. Finish cooking in a covered grill, off to the side, for 90 min, rotating every 20 min. You can also finish cooking in a preheated 350° oven. Cut into individual ribs & serve with more Zin BBQ sauce & coleslaw.

Zin BBQ Sauce:

- ¼ cup Molasses
- 2 Tbsp Olive Oil
- ½ small Yellow Onion, minced
- 2 oz Chipotle Peppers in Adobo Sauce
- 1 Tbsp Colman's Dry Mustard
- ½ cup Apple Cider Vinegar
- 4 cups Catsup
- 1 clove Garlic, minced

In a medium sauce pot, caramelize the onions in olive oil. Add the garlic & cook 1 min more. Add remaining ingredients & bring to a slow simmer for 30 min. Let cool.

Old Fashioned Coleslaw:

- ½ head Green Cabbage, shredded thin
- ½ head Red Cabbage, shredded thin
- 1 Carrot, peeled and grated on cheese grater
- 2 Green Onions, sliced thin
- ¼ cup White Wine Vinegar
- 2 Tbsp Sugar
- ¼ tsp Mustard Seed
- 1 tsp Celery Seed
- 2 tsp Fresh Ground Black Pepper
- 1 tsp Kosher Salt
- ¼ tsp Cayenne Pepper
- ¼ cup Mayonnaise
- ¼ cup Sour Cream

Kosher Salt and Fresh Ground Black Pepper, to taste. Combine white wine vinegar, sugar, mustard seed, celery seed, pepper, kosher salt & cayenne. Let sit for 30 minutes. Stir in mayonnaise & sour cream. Mix with cabbages, carrot & green onion. Chill for 30 minutes. Season to taste with salt & pepper.

Green Bay: Wide Rim in Eggshell with Green Bands

TGB-014 Oval Platter 12 5/8" x 8 3/4" 1 doz



TGB-004 Bouillon 8oz 4"D 2 3/8"H 3 doz



Explore the entire Green Bay Collection
tuxton.com

St. Louis Style Ribs

- 2 racks St. Louis Cut Spare Ribs
- Kosher Salt
- Fresh Ground Black Pepper
- BBQ Dry Rub (your favorite brand or own recipe)
- Zin BBQ Sauce, recipe follows