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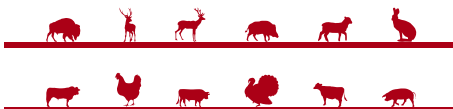
*Fossil Farms Berkshire Pork St. Louis Rib  
with BBQ Rub*

**Fossil Farms Berkshire Pork St. Louis Rib with BBQ Rub**

**Ingredients**

- 1 rack [Fossil Farms Berkshire pork St. Louis Ribs](#)
- 1 tbsp. garlic powder
- 2 tbsp. kosher salt
- 2 tbsp. finely ground black pepper
- 2 tbsp. brown sugar
- 1 tbsp. onion powder
- 1 tbsp. chile powder
- 1 tbsp. paprika
- 1 tsp. cayenne pepper
- 1 tbsp. blended oil

Preheat oven to 300 degrees. In a small mixing bowl combine spices and mix thoroughly. Coat the ribs with oil, then generously apply the rub until it is completely covered on both sides. Place the ribs on a backing sheet with a roasting rack and put in pre-heated oven. Cook the ribs for minimum 2 hours or until fork tender. When ribs are ready, pull out of oven. Let cool for 5 minutes. Turn on grill to medium high heat. When grill has reached 400 degrees, place rack top side down and sear for 3-5 minutes. Optional – baste with favorite BBQ sauce. Turn so bottom side is down and finish searing for 3-5 minutes. Slice and serve.



81 Fulton Street • Boonton, NJ 07005  
TEL: 973.917.3155 • FAX: 973.917.3156  
[www.fossilfarms.com](http://www.fossilfarms.com)

