

Herb Encrusted Ribs

Recipe courtesy of #BGETeamGreen Member, Eddy Frisk, @colobgebbq

Ingredients

1 rack of baby back ribs
4 tbsp parsley
1 tbsp thyme
1 tbsp oregano
1 tbsp rosemary
1 tsp juniper berries
6 cloves garlic
Salt
Pepper
½ cup olive oil

Method

Set the EGG for indirect cooking with the convEGGtor at 225°F/107°C.

Using a mortar and pestle or a food processor grind the herbs and spices and mix with olive oil. Generously coat your ribs with the herb mixture and place on the EGG.

Cook the ribs until the internal temperature reaches 190°F/87°C. Remove from the EGG and let rest for 10 minutes. Enjoy!

