

Sous vide and Grilled Ribs with Lava Vine Diamond Mountain District Zinfandel

What is not to love about smoked ribs?! However, there is another fun and different way to achieve fall off the bone deliciousness: sous vide. This is the process of incredible slow-cooking sealed packs of ribs in a warm water bath. There are two speeds to cook these ribs at: either 165°F for 12 hours or 145°F for 36 hours. Yes, that is a long time either way, but the great thing about sous vide cooking is that the temp never changes and all you need to check is the water level every so often. You can start these as you leave the house or cook overnight without the fear of over cooking because the temperature is stable. I prefer the 12-hour method as the texture is closer to ribs from the smoker.

This is a perfect pairing with our 2015 Diamond Mountain District Zinfandel. Structured and rich with incredible and deep fruit. This Zinfandel is excellent with all types of BBQ.

Ingredients for 4

- Your preferred BBQ sauce
- Your preferred BBQ rub
- 2 Whole Racks St. Louis-Cut Pork Ribs

Directions

Step 1

Remove the membrane on the back of the ribs using a paper towel to grip it and pull it away.

Step 2

Divide each rack of ribs into three to four portions. Make sure to double check that you are not cutting these wider than the container they will be cooked in.

Step 3

Rub ribs on all sides with your preferred rub or spice mixture.

Step 4

Place individual portions into vacuum bags and seal. There is an optional step here of placing them in the refrigerator for 4 to 12 hours to rest.

Step 5

Set your Precision Cooker to 165°F

Step 6

Place ribs to the water bath and cover with a lid, aluminum foil, or some kind of cover, in order to slow the evaporation of water. Cook 12 hours.

Step 7

Transfer cooked ribs (still in vacuum sealed bags) to a bowl of ice water to chill. You can also store these ribs for up to 5 days before finishing.

Step 8

Remove ribs from the bags and gently pat dry with paper towels. If making dry-style ribs, rub again with about 3 tablespoons of rub.

Finishing Steps on the Grill**Step 1**

Pre-heat your grill for about 5 to 10 minutes around 400°F. If using charcoal place coals on one half. Alternatively, if you are using a gas grill only turn on one half of the burners.

Step 2

Lay the ribs out on the opposite side of the heat to cook them indirectly and finish the cooking process, about 10 minutes

Step 3a

If you are making sauced ribs: Brush ribs with sauce and move them to the hot side of the grill. Cover and cook until the sauce becomes tacky. Brush with more sauce until you reach your level of satisfaction.

Step 3b

For dry-style ribs, continue grilling over the hotter side of the grill until a crusty bark forms, about 10 minutes.

Step 4

Remove ribs from grill, paint with one last layer of sauce, and serve, passing extra sauce at the table.