



Berkshire Pork St. Louis Style Ribs by Billy Kooper/ Route 66 Smokehouse, NYC

Ingredients

3 packages [Fossil Farms Berkshire Pork St. Louis Ribs](#)

Dry Rub

1/3 cup chili powder
4 tbsp. ground cumin
4 tbsp. onion powder
4 tbsp. ground allspice
4 tbsp. celery salt
4 tbsp ground coriander seed

Wet Rub

4 ½ cup ketchup
1 ½ cup Molasses
1 cup Maple syrup
2 ½ cup cider vinegar
¾ cup Bourbon
¾ cup coffee
¾ cup Dijon mustard
2 oz. Tabasco

Gather all dry ingredients and mix together in a large bowl. In a large soup pot, toast the spices with enough cider vinegar to make a paste-like consistency. Once the spices become smoky and fragrant, transfer the toasted spice-paste into a large pot and incorporate the wet ingredients. Use an immersion blender or whisk to emulsify the mixture as some of the spice-paste and Dijon mustard will be slow to dissolve smoothly. Bring to a boil. Cut the heat and simmer for 20-25 minutes. Smoke the ribs with cherry and apple wood until meat is falling off the bone.

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