

## South West Style Beef or Pork Ribs

Serves 4 - 6

Ingredients:

5-6 pounds ribs (We like St. Louis style pork or beef) trimmed of fat, and cut into  
2-4 rib sections.

-Black Sheep's **Chipotle-Lime** Grilling & Dipping Sauce

Preheat oven to 500 degrees. Lay out double thickness of Heavy duty foil large enough to make an envelope to close around a double layer of your ribs. Slather ribs completely with **Chipotle-Lime** sauce. Put ribs in foil on a baking sheet, add more **Chipotle-Lime** sauce, and fold foil together to close tightly.

Bake 30 minutes @ 500, lower heat to 300 and bake 2-2 ½ hours more. Check for tenderness, cook longer if needed. Serve with more **Chipotle-Lime** sauce for dipping!

Wine suggestions: Barbera, Sangiovese, Gewürztraminer dry Riesling or dry Rosé.