

Uncle Bob's Pork Rib Rack

Ingredients

Rack of Ribs
Uncle Bob's Cajun Dirty Rice Seasoning
Uncle Bob's Original Seasoned Salt
Brown Sugar
Ground Rosemary
Butter
Minced Garlic
Pecan Oil

Directions

1. Season rack to taste with:
 - a. Uncle Bob's Cajun Dirty Rice Seasoning
 - b. Uncle Bob's Original Seasoned Salt
 - c. Brown sugar
 - d. Ground Rosemary (sparingly)
2. Marinate overnight (at least 4 hours)
3. Bring meat to room temperature
4. Preheat oven to 450
5. Prepare butter/garlic mixture using 6 tbsp of soft butter combined with 2 tbsp of minced garlic
6. Using a cast iron skillet, add oil (pecan oil preferred) and a sprinkle of Cajun Dirty Rice
7. Sear rack thoroughly
8. Place skillet in oven at 450 for 15 minutes
9. Reduce heat to 350 for 60 minutes (internal temp to 140)
10. Remove skillet from oven; remove rack from skillet and place on cutting board.
11. Apply butter/garlic mixture and cover with foil; allow to rest for 10 minutes.