

Country Style Pork Ribs with Yucca Flour

Source: Churrasco by Evandro Caregnato

4 servings as entrée

Ingredients

22 oz Country style pork ribs bone in
1 cup Yucca flour, also know as cassava flour or manioc flour, course grind.
<https://www.amazon.com/Julia-Cassava-35-2oz-Farinha-Mandioca/dp/B00JRU76LK>
salt
Pepper

Marinade

½ cup red wine such as Merlot or Malbec
6 fresh sage leaves chopped or 1 tsp dry
4 sprigs fresh rosemary chopped or ½ tsp dry
1 scallion ¼ inch slices
3 clove garlic, crushed or finely chopped.
½ Tbl kosher salt
½ Tbl Dijon mustard
½ Tbl dried oregano
½ tsp cumin
½ tsp dried crushed red pepper
½ cup olive oil

Procedure

Prepare the marinade. In a blender, combine the wine, sage leaves, chopped and sage rosemary, scallions, garlic, mustard, oregano, cumin, and red pepper. Blend at low speed until it forms a paste.

With the blender still running, slowly add the oil in a thin stream.

Put the ribs in a Ziploc bag and add the marinade. Refrigerate for several hours or overnight.

Then remove ribs from the Ziploc bag and wipe off marinade. Add salt and pepper to the ribs.

Coat with yucca flour.

Heat grill to 325-350 °F on the dial thermometer with burners set on low and the lid closed. Cook, using direct heat turning ribs over several times. Internal temperature should be 160°F and flour should be lightly browned.