# Rendezvous Dry BBQ Ribs

Recipe provided by:

From Nick Vergos of Charlie Vergos Rendezvous restaurant, Memphis, Tenn.

Ingredients

· 4 cups white distilled vinegar

· 4 cups water

· 1/3 cup Rendezvous Famous Seasoning Rub

· 2 slabs pork loin back ribs (approximately 2 pounds each)

Directions

1. Mix vinegar, water and seasoning together to make your basting sauce.

2. Cook meat over direct heat on the grill, approximately 18-inches above fire. Coals should be at 325 to 350 degrees.

3. Start ribs bone side down, until bone side is golden brown. Baste 2 times with basting sauce then flip slab and cook meat side down until this side reaches a nice golden brown.

4. The meat is ready when it is so hot that you cannot touch it with your fingers. That is approximately 30 minutes per side.

5. Baste again and sprinkle with Rendezvous world famous seasoning and you are ready to serve.

Rendezvous Seasoning Rub Recipe

Ingredients

1/2 cup salt

1/4 cup pepper

1 Tbsp garlic powder

1 Tbsp oregano

1 Tbsp celery seed

1 Tbsp paprika

1 Tbsp chile powder

½ tsp basil

1 Tbsp dry mustard.

Directions

Combine ingredients and set-aside.

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