

ROSENTHAL OLIVE RANCH

BBQ Pork Ribs or Pork Loin

Ingredients:

- 5 Lbs. Country Style Pork Ribs
or Pork Loin

Marinade:

- 3 Garlic Cloves; Minced
- ½ Cup Fresh Parsley, Chopped
- 1 Teaspoon Salt
- ½ Teaspoon Pepper
- ¼ Cup Onion; Minced
- 3 Tablespoons Dried Basil
- 2 Tablespoons Lemon Juice
- ¾ Cup Rosenthal Koroneiki EVOO
(Extra Virgin Olive Oil)

Instructions:

1. Mix all marinade ingredients together in a large bowl; pour over pork ribs/loin.
2. Marinade at least 4-5 hours.
3. BBQ Pork over indirect heat on grill for about 1½ hours or until pork is tender and juicy.

Note: Keep BBQ temperature very low. You want to slow cook this pork for optimum juiciness and flavor. This marinade is also good for pork loin and for use in a slow cooker. It is excellent for making pulled pork sandwiches.