

Pork Rib Roast with Mustard Sauce

Serves: 6 to 8

Prep time: 30 minutes

Grilling time: 1½ to 2 hours



INGREDIENTS

RUB

- 1 tablespoon plus 1 teaspoon kosher salt
- 1 tablespoon finely chopped fresh thyme leaves
- 1 teaspoon garlic powder
- 1 teaspoon freshly ground black pepper
- 1 teaspoon dried thyme
- 1 pork rib roast, about 6 pounds with 8 ribs, frenched

SAUCE

- ¼ cup whole-grain mustard
- ¼ cup mayonnaise
- 2 tablespoons plain yogurt
- 2 tablespoons sour cream
- 1 tablespoon finely chopped fresh chives
- 1 teaspoon finely chopped fresh thyme leaves
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

INSTRUCTIONS

1. Combine the rub ingredients. Season the roast all over with the rub, using more on the meaty parts. Allow the roast to stand at room temperature for 30 minutes before grilling.
2. Prepare the grill for indirect cooking over medium heat (350° to 450°F).
3. Grill the roast over indirect medium heat, with the lid closed, until a thermometer inserted into the center reaches 145°F, 1½ to 2 hours, rotating and turning over every 30 minutes so the roast cooks evenly. Remove the roast from the grill, tent with foil, and let rest for 15 to 30 minutes (the temperature of the roast will rise 5 to 10 degrees during this time).
4. Meanwhile, whisk the sauce ingredients. Cut the roast into slices and serve warm with the sauce and grilled brussels sprouts, if desired.

GROCERY LIST

FRESH PRODUCE

- .25 oz fresh chives
- .25 oz fresh thyme

MEAT / POULTRY / SEAFOOD

- 1 pork rib roasts, each about 6 lb with 8 ribs

OIL AND SPICES

- 1 tsp dried thyme
- 1.25 tsp freshly ground black pepper
- 1 tsp garlic powder
- 1.5 tbsp kosher salt

CONDIMENTS

- .25 cups mayonnaise
- .25 cups whole-grain mustard

DAIRY

- 2 tbsp plain yogurt
- 2 tbsp sour cream