

La Vigne Enterprises, Inc.

Distinctive Natural Gourmet Foods

Persimmon Chipotle Prime Ribs with Cardamom Spice Rub

1 8lb. Prime ribs of beef
1 10oz. jar **La Vigne Persimmon Chipotle**
2 garlic cloves
Salt
1 teaspoon Ground ginger
1/2 teaspoon Cardamom
1-teaspoon black pepper
Olive Oil

To prepare spice rub:

Combine crushed garlic cloves with salt, ground ginger, cardamom, and black pepper.

Preparation:

Make incision in between the bones – open the pockets out and fill with spice mixture.

Preheat oven to 350 degrees.

Place the meat into a small baking dish. Baste with clarified butter and allow to cook until meat thermometer reaches 160 degrees (for medium rare. Five minutes before end of cooking time, baste the beef with **La Vigne Persimmon Chipotle** sauce.

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P.O. Box 2890
Fallbrook, CA. 92088
(760)723-9997 Fax (760)728-2710
www.lavignefruits.com email: helenelv@earthlink.com