Tuscan Grilled Pork Ribs

Ribs

5-6 pounds St. Louis style spareribs

2 Tablespoon kosher salt

1 Tablespoon vegetable oil

1/2 teaspoon pepper

Vinaigrette

1/4 cup olive oil

2 cloves garlic, minced

1 teaspoon fresh rosemary, minced

2 Tablespoons lemon juice

Pat ribs dry with paper towels.  Cut into 2 ribs sections.

Rub with salt and pepper and place on a wire rack.  Let stand 1 hour.

Combine oil, garlic and rosemary in small bowl for vinaigrette.

Microwave 30 seconds.

Stir in lemon juice.

Brush ribs with oil and place on grill.

Cook until meat registers 175-185 degrees.

Transfer ribs to cutting board and let rest 10 minutes.  Cut ribs apart.

Serve with vinaigrette.