



complimentary

# outdoor home

OUTDOOR LIVING DESIGN + LIFESTYLE MAGAZINE

FALL 2015  
NYC

Working  
with  
Landscape  
Architects  
*with Hoffman  
Landscapes*

Smoking  
Hot Ribs  
*with Viking Grills*

## The Destination Garden

**Creating a Fairytale in Your Backyard**

*with Total Turf Landscaping*





## Smoking Hot!

TEXT JOHN RULOPH, VIKING RANGE

As the summer grilling season winds down and the evenings are getting cooler, the age-old art of smoking meats is hitting its prime time. At Viking Range, John Ruloph loves this time of year. One of his personal favorites? Viking's gravity feed charcoal smoker. With its easy to use temperature control and ability to smoke for over 10 hours with one load of charcoal, it's modern smoking at it's best. So whether you're doing a big Thanksgiving bird, a Christmas prime rib, or a ribfest for your favorite team's big game, the gravity feed smoker is a must for any outdoor chef.

### Smoking Succulent Baby Back Ribs

*Recipe by Viking Cooking School*

SERVINGS: 4 Slabs

Soaking meats in a solution of water or other liquids, salt and sugar leads to incredibly moist cooked meats and poultry. The process, called brining, requires advanced preparation, but is usually worth the wait. Brining these ribs overnight makes them extra moist, but the step can be eliminated if time is short.





Pair it  
up!

Enjoy the deep flavors of smoked ribs with a wine that stands up to the richness of the pork fat. Preston Ridge's 2012 Cabernet Sauvignon. Aged over a year in American Oak, this full-bodied earthy red wine is highly flavorful, emphasized by rich fruit.

Come visit Preston Ridge Vineyard and all we have to offer! Join us during any of our open hours to taste our incredible wines, all produced and bottled on site. Enjoy live music every Friday night with food trucks on site through October.

Every other Friday through September 18 you can also enjoy Vinyasa in the Vineyard on our lower events space with each week benefiting a different charity. Or finish off your weekend by enjoying our Sunday music series every Sunday all season long beginning at 12p.

Planning a special event? We have an ideal location for your wedding or private party. From our rustic chic style tasting room to our larger outdoor tented events space we have the perfect location to make your day one you and your guests will never forget.

#### Day 1

4 racks baby back ribs, approximately 4 to 6 pounds  
4 quarts water  
1 cup sea or kosher salt  
1 cup brown sugar  
Remove membrane from back side of each rack of ribs, pulling with a paper-towel in your hand to maintain a good grip. Combine brine ingredients in an 8-quart stainless steel stock pot or divide 1 quart water, 1/4 cup salt and 1/4 cup sugar in each of 4 heavy-duty 2-gallon zip-top freezer bags (this makes it easy to store the ribs in the refrigerator overnight). Add all four racks of ribs to stock pot or add one rack to each freezer bag. Push ribs down into brine, cover pot or seal bags and refrigerate overnight.

#### Day 2

1/4 cup freshly ground black pepper  
1/4 cup salt  
1/4 cup ground paprika  
1/4 cup brown sugar  
1 handful apple wood or hickory chunks  
Water  
Apple juice in a spray bottle  
Your favorite barbecue sauce, optional  
Remove ribs from brine and pat dry with paper towels. Discard brine. Combine black pepper, salt, paprika and brown sugar in a bowl. Sprinkle 1/4 of rub over each rack, coating the front and back side of each rack well. Massage the rub in with your hands. Use wood chunks in grill for extra flavor.

Preheat grill to 200-220°F. Drain wood chunks and sprinkle a few over the hot coals. Add ribs to the smoker, overlapping slightly. Smoke ribs for 3 to 4 hours, adding additional wood chunks after each hour and spritzing hourly with some of the apple juice. Brush with barbecue sauce, if desired, during the last 15 minutes of cooking.

EST. 2008

**PRESTON RIDGE**  
**VINEYARD**  
PRESTON, CONNECTICUT

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April-December, Fridays 1p-9p;  
Saturdays & Sundays 11a-430p.