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Blackberry Pinot Noir BBQ Sauce on Spare Ribs

INGREDIENTS: YIELD: 2 1/2 QUARTS

Canola Oil 4 Tbsp.
White Onion - diced 1/4" 8 oz. wt.
Garlic - whole cloves 4 each
Brown Sugar 2 cups
Paprika 3 Tbsp.
Dark Chili Powder 1/2 cup
Cayenne – ground 1 1/2 tsp.
Bay Leaf – whole 2 each
Chipotle in Adobo Sauce 1 each (with sauce)
Pinot Noir – Whole Cluster 1/2 bottle
Apple Cider Vinegar 1 cup
Balsamic Vinegar 1 cup
Blackberries – fresh / frozen 2 pints
Ketchup – organic 1 quart
Kosher Salt 3 Tbsp.
Black Pepper – course ground 1 1/2 Tbsp.
Spare Ribs – pork 2 racks (6lbs)
Seasoning - salt, pepper, dried herbs 4 Tbsp.

METHOD:

In a large pot over medium-high heat, sauté the onions and garlic until the onions begin to caramelize.

Then add all the dried spices, sugar and chipotle peppers and cook for 5 minutes.

Stirring constantly to prevent scorching.

Next, pour in the whole cluster pinot noir, vinegar, ketchup and blackberries. Reduce heat to medium low and continue to simmer for 15 minutes

Blend sauce completely with the immersion blender. Continue to simmer for an additional 15 minutes on low heat.

Transfer and cool in the refrigerator.

Clean the silver skin from the ribs to allow for better penetration from seasoning and BBQ sauce.

Evenly season ribs with spice seasoning. Then baste with BBQ sauce, apply a heavy coat.

Roast, or Slow Cook for 3-4 hours basting every hour.

Place racks on a hot grill to achieve light charring.

Pull from grill and serve with Willamette Valley Vineyards Whole Cluster Pinot Noir.