

Spicy Baby Back Ribs in a Chili-Hoisin Barbecue Sauce

Pairs with SeaGlass Riesling



SeaGlass Riesling is exquisite on its own or can be paired with spicy Asian-inspired dishes or a rich fruit dessert. Pair this wine with Spicy Baby Back Ribs in a Chili-Hoisin Barbecue Sauce.

Spicy Baby Back Ribs in a Chili-Hoisin Barbecue Sauce

1	tbl.	chopped garlic
1	tbl.	dry mustard
1 ½	tbl.	chili flake
1 ½	tbl.	chopped fresh ginger
½	cup	chopped onion
1	cup	brown sugar
¼	cup	soy sauce
¾	cup	rice vinegar
2	cups	tomato puree
2	cups	hoisin
½	cup	chopped scallion
½	cup	chopped cilantro
4	racks	baby back ribs
		salt and pepper, to taste
1	cup	water

Combine garlic, dry mustard, chili flake, ginger, onion, brown sugar, soy sauce, rice vinegar, tomato puree, and hoisin in a saucepan. Simmer for 1½ hours. Pour yourself a glass of chilled SeaGlass Riesling and enjoy while sauce is simmering. Add the scallion and cilantro, simmer for an additional 5 minutes, and remove from heat. Let cool slightly and puree barbecue sauce in a blender until smooth.

Season baby back ribs with salt and pepper and grill over medium hot coals until nicely browned, about 4 minutes per side. Arrange the baby back ribs in a single layer on a sheet pan, add water, and cover securely with foil. Braise in a 350F oven for 1½ hours, or until fall-off-the-bone tender. Ribs can be refrigerated at this point until ready to serve.

Grill the ribs over medium-hot coals until heated through, about 3 minutes per side. Baste with chili-hoisin barbecue sauce on both sides while grilling. Transfer the ribs to a serving platter and add additional barbecue sauce.

Serves 4 full rack or 8 half rack portions.

Enjoy with a glass of chilled SeaGlass Riesling.