

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.