



# AUTHENTICALLY AWESOME SPARE RIBS WITH FIG JALAPEÑO SAUCE SUBMITTED BY DANIEL LABRIE

## WINE PAIRING:

Gnarly Head Authentic Red

## DESCRIPTION:

St. Louis style ribs braised low and slow in the oven with salt, pepper, a cup of vegetable broth, onion quarters, two cloves of garlic and a couple sprigs of oregano to add aromatic flavor.

Once braised the ribs are tossed on the grill and basted with a sweet and sticky BBQ sauce prepared with the wine, honey, fig preserves and mission figs.

## INGREDIENTS:

4½ pound pork spare ribs, membrane removed

Butter flavored cooking spray

2 tsp. salt

2 tsp. pepper

1 small sweet onion, quartered

2 cloves garlic, smashed

1 cup organic vegetable stock

For the sauce

¼ cup honey

¼ cup Gnarly Head Authentic Red wine

¼ cup fig preserves

¼ cup ketchup

1 tsp. onion powder

½ tsp. fine sea salt

1 small jalapeño pepper

½ tablespoon olive oil

4 ounces Mission figs, stemmed

¼ cup cold water

Other: Cooking spray for the grill

## INSTRUCTIONS:

Preheat oven to 350 degrees F.

Spray roasting pan with butter flavored cooking spray. Rub ribs with the salt and the pepper. Add ribs to pan, along with the onion, the garlic, and the vegetable broth. Cover with tin foil and roast for 1 hour and 45 minutes to 2 hours until the meat starts to almost pull away from the bone. Ovens vary so adjust cooking time accordingly.

While the ribs are baking in the oven, combine the honey, the Gnarly Head Authentic Red wine, fig preserves, ketchup, onion powder and sea salt in saucepan. Bring to boil and reduce to simmer over a very low heat, about fifteen minutes. Keep sauce warm.

Remove the ribs from the oven; let them rest for about five minutes while you preheat your grill to 325 degrees F. If using a grill pan, heat until the grill sizzles when a few drops of water are added.

If using an outdoor gas grill, turn the center burner off. Rub the jalapeño pepper with the olive oil add it to one side of the grill and the ribs over the center burner to create indirect heat, meat side down. Char the jalapeño on all sides. Remove from heat, cool and seed.

Flip ribs after about 10 minutes.

Toss the seeded jalapeño into a food processor along with the Mission figs. Pulse about 25 times until blended. Add the sticky mixture to the saucepan along with the water. Bring to boil and reduce to simmer, about two minutes.

Turn the ribs over again and baste the bone side with the sauce. Wait about four minutes, flip and baste the meat side several times. Total cooking time on the grill is no more than 25 minutes on an outdoor grill, about 20 on a grill pan. Serve immediately.

## NOTES:

For a milder sauce, use ½ the amount of jalapeño. Sauce may be prepared on a side burner.