



ORANGE GINGER STICKY RIBS SUBMITTED BY JENNIFER DASKEVICH

WINE PAIRING:

Gnarly Head Pinot Grigio

INGREDIENTS:

2 Racks baby back pork ribs, trimmed with membrane removed

4 Teaspoons kosher salt

Spice Rub:

1-1/4 Cups dark brown sugar

1/4 Cup garlic powder

1 Tablespoon cayenne pepper

1 Tablespoon Chinese five spice

1 Tablespoon ground ginger

1 Tablespoon ground coriander

Braising Liquid:

1 Cup orange juice

1 Cup Gnarly Head Pinot Grigio

Sticky Glaze:

1 Cup hoisin sauce

1/2 Tablespoon Asian chili garlic sauce

1/2 Cup Gnarly Head Pinot Grigio

2 Tablespoons rice wine vinegar

2 Tablespoons tamari soy sauce

1 Tablespoon fresh orange zest

For Garnish:

2 Tablespoons toasted sesame seeds

2 Tablespoons fresh mint, chopped

2 Oranges, cut into 8 slices

INSTRUCTIONS:

Place each rib rack on a sheet of heavy-duty aluminum foil with extra length at the ends.

Sprinkle on kosher salt and pat on half of the rub on each rack. Tightly seal the foil and let sit in refrigerator for 4 hours (can sit overnight). When ready to cook, preheat oven to 250 degrees.

Combine orange juice and Gnarly Head Pinot Grigio in a liquid measuring cup. Open one end of each pouch and carefully divide the liquid between the two pouches. Seal the foil and put in oven on sheet pan for about 2-1/2 to 3-1/2 hours or until the ribs are tender (*Cooking Tip: the ribs are done when you pick them up with tongs from one end and the other end bends over or when the bones easily turn in their sockets*). Remove the ribs from the oven and carefully pour the braising liquid into a measuring cup.

While the ribs are resting, in a small saucepan combine the ingredients for the sticky glaze. (*Cooking Tip: This portion of glaze is enough to baste the ribs with during grilling. If you want extra for dipping or to put over rice simply double this recipe*). Keep on low and simmer until glaze reduces and becomes sticky, for about 15 minutes. Take off the heat and set aside. If it becomes too sticky, mix in some of the braising liquid.

To finish the ribs, fire up the grill to medium-high heat - about 325 degrees - and oil the grill. Brush one side of the ribs with the sticky glaze and put glaze side down on the grill. Brush the other side. Flip every five minutes and baste with glaze, cooking for 15-20 minutes until caramelized, crispy and glazed.

Remove from grill and tent with foil. Let rest for 10-15 minutes. Garnish with mint, toasted sesame seeds and sliced orange. Pop open a bottle of chilled Gnarly Head Pinot Grigio and grab extra napkins. Your fingers will get sticky, but you will love every bite and sip.

TASTING NOTES:

When I tried the Gnarly Head Pinot Grigio, I was immediately hit by the citrus and vibrant acidity. I knew I wanted to create lighter Asian inspired ribs. My family secret to ribs - the one two punch - oven then grill.

These ribs are a balance of spicy, sticky and sweet and surprisingly light. The final pairing; gnarly and amazing!