



SWEET APPLE CURRY RIBS

SUBMITTED BY JENNY ELFVING

WINE PAIRING:

Gnarly Head Chardonnay

INGREDIENTS:

2 racks of pork ribs
4 cups apple cider or juice
2 cups ginger beer
½ cup brown sugar
3 table spoons curry powder
1 table spoon granulated garlic
2 teaspoons kosher salt
¼ cup olive oil

INSTRUCTIONS:

Place ribs in a shallow pot and pour over the apple cider and ginger beer. Simmer covered on low for 90 mins or until meat is starting to fall off bones. Mix the remaining ingredients with 1/4 cup of the hot liquid from poaching the ribs to a paste and spread all over ribs. Place ribs on a foil covered sheet pan and bake at 375 for 20 min or until ribs are crispy.

Serve with a cold Gnarly Head Chardonnay and plenty of napkins.