



THAI CHOCOLATE ICE CREAM RIBS

SUBMITTED BY: LOANNE CHIU

WINE PAIRING:

Gnarly Head Old Vine Zinfandel

INGREDIENTS:

1-1/2 Cups Gnarly Head Old Vine Zinfandel
1 Cup chocolate ice cream
4 Tablespoons Thai Massaman curry paste
3 Tablespoons fish sauce
3 Lemon grass stalks (inner, lower half only, bruised)
2 Tablespoons grated galangal or ginger root
2 Tablespoons grated garlic
3 Whole Chinese star anise
4 Pounds pork back loin ribs

GLAZE:

1 Cup Gnarly Head Old Vine Zinfandel
1 Cup chocolate ice cream
5 Tablespoons Thai Massaman curry paste
3 Tablespoons sweet soy sauce (aka kecap manis)
1-1/2 Tablespoons grated garlic
2 Tablespoons lime juice from fresh limes
1/2 Cup chopped fresh cilantro

PREPARATION:

In a large saucepan, mix all ingredients except ribs. Simmer 5 minutes and transfer to a roasting pan.

Remove membrane from back of ribs and place in roasting pan, covering tightly with foil and roast at 375 degrees for about 1 hour 20 minutes or until meat starts separating from bone. Stir at least twice while roasting. Let ribs cool in marinade until grilling time.

Meanwhile mix all ingredients for glaze in a small saucepan. Add 2 tablespoons of lime juice. Simmer until liquid is thickened. Adjust to taste.

When ready to grill, drain ribs. Oil grill and heat until hot. Drain ribs, brush with oil. Grill ribs with bone side down over low-medium heat and baste with glaze. Grill ribs about 5-7 minutes on each side, basting frequently.

Serve hot with more glaze on the side. Sprinkle with cilantro. Enjoy with cold Gnarly Head Old Vine Zinfandel!

Yields: 4 - 6 servings