



STICKY MOCHA CARAMELIZED RIBS

SUBMITTED BY SHERRY RICCI

WINE PAIRING:

Gnarly Head Old Vine Zinfandel

INGREDIENTS:

6 pounds pork back ribs

Rub:

2 tablespoons instant coffee or finely ground coffee

1 tablespoon smoked paprika

1 teaspoon sweet paprika

2 teaspoons ground black pepper

1/2 teaspoon cayenne pepper

1 tablespoon cocoa powder

2 teaspoons sea salt

Glaze:

1/2 cup sugar

1/2 cup Gnarly Head Old Vine Zinfandel

1/2 cup water

1 1/2 cups heavy cream

8 ounces finely chopped unsweetened chocolate

1/2 teaspoon sea salt

Flaky sea salt

INSTRUCTIONS:

Combine all rub ingredients and pat over ribs. Wrap in plastic and refrigerate at least 2 hours or overnight. Rub cooking grate of gas grill with oil and heat to medium. Turn off burners below where ribs will go. Place ribs over unlit burner, close top and grill until tender for 1 1/2 hours.

While ribs cook, make glaze. Stir sugar, water and wine in heavy saucepan over medium-high heat until sugar dissolves. Turn heat to high, cover and boil 2 minutes. Uncover and continue to boil until mixture gets dark around edges. Swirl until syrup is amber colored. Remove from heat and stir in heavy cream. Add chocolate, stirring to melt. Mix in sea salt. Brush ribs with glaze and place over heated burners.

Grill both sides of ribs, another 10-15 minutes. Sprinkle with flaky sea salt before serving.

Serves 6.