

J. Rickards Winery



JIM'S FAMOUS BBQ RIBS

Prep time: 30 min | Cook time: 2hr 50 min | Total time: 3 hr 20 min | 4 servings

Recommended wine pairing: *J. Rickards Ava Rae Rosé of Grenache*

INGREDIENTS

MEAT

2.5 lbs baby back ribs

RUB

¼ cup brown sugar

3 tsp garlic powder

3 tsp chili powder

3 tsp onion powder

2 tsp salt

2 tsp black pepper

2 tsp paprika

2 tsp cumin

½ tsp cayenne pepper

¼ tsp mustard powder

SAUCE

2 tsp extra virgin olive oil

½ medium onion

3 large cloves garlic, minced

8 oz can tomato sauce

7 oz can tomato paste

⅓ cup molasses

¼ cup dark brown sugar, packed

⅓ cup apple cider vinegar

2 Tbsp worcestershire sauce

1 tsp liquid smoke

½ tsp salt

1 tsp paprika

½ tsp red chili flakes

1 tsp ground black pepper

½ tsp chili powder

¼ tsp onion powder

¼ tsp garlic powder

¼ tsp mustard powder

DIRECTIONS

THE SAUCE

- 1 Grate onion on a box grater. Warm olive oil in a medium sauce pan. Sauté onion until soft and translucent. Add garlic and sauté for a few minutes, being careful not to burn. Add tomato sauce, tomato paste, molasses, brown sugar, vinegar, worcestershire, and liquid smoke. Stir to combine. Add spices from SAUCE ingredients and stir well to combine.
- 2 Cook over low heat until desired thickness, approximately 10–15 minutes, stirring frequently.

THE RIBS

- 3 Preheat oven to 300°F. Mix all RUB ingredients together in a bowl. Massage ribs thoroughly with the rub mix.
- 4 Lay the ribs on a large sheet of foil and dab generously with some of the sauce. Wrap tightly in the foil and bake for 2.5 hours.
- 5 Meanwhile, fire up the grill to high heat. When done baking, cook ribs on the grill for 15–20 minutes, slathering with the remaining sauce and turning intermittently.