

# *milbrandt vineyards*

## **BBQ'd Pork Ribs**

by Terry Roller, Milbrandt Vineyards family



### **RIBS**

6 lbs country style ribs  
6/pack beer (preferably ale)  
McCormick Grill Mates Pork Rub

### **BBQ SAUCE**

3 cups ketchup  
2/3 cup dark brown sugar  
1/2 cup water  
1/2 cup white wine vinegar  
1/2 tomato paste  
2 Tbs. yellow mustard  
1 Tbs. black pepper  
2 Tbs. chili powder  
1 tsp. salt  
1 tsp. garlic powder  
1/2 tsp. ground ginger

### **Sauce:**

In a medium sauce pan combine all ingredients and bring to a boil. Reduce heat and simmer for 30 minutes. Stir often to keep from scorching.

### **Ribs:**

Start a charcoal grill and heat to around 400 degrees, then spread the coals in a ring around the edges of the barbeque.

Wash ribs and pat dry. Place in a disposable aluminum roasting pan and sprinkle both side of the ribs with the pork rub. Put the pan on the grill and brown ribs on both sides. Add enough beer to cover the bottom of the pan and cook fo approximately 2.5 hours, turning frequently until tender. Keep adding beer to keep the ribs moist. Continually add charcoal to maintain temperature. Once ribs are very tender, slather with BBQ sauve and continue to cook. Do not add more charcoal. Cook until ribs "fall apart."

**Pairs well with Milbrandt Vineyards 2008 Traditions Merlot.**

### **Words from the Winemaker**

It is deep and lush with cassis, blueberries, toast and vanilla.

-Gordon Hill, Winemaker

