

Huckleberry Baby Back Ribs

by Chef Jesus Garcia

Wolf Creek Lodge in Spokane, WA

www.wolflodgespokane.com

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Huckleberry Barbecue Sauce

1 cup of ketchup	1 Tbsp. butter
2 Tbsp. tomato paste	1/2 cup brown sugar
2 garlic cloves, crushed	2 Tbsp. Agave nectar
1 small onion, finely diced	1/4 cup apple cider vinegar
2 tsp. smoked paprika	2 Tbsp. balsamic vinegar
1/4 tsp. crushed red pepper	2 Tbsp. lemon juice
1 tsp. black pepper, coarsely ground	2 Tbsp. Dijon mustard
1/2 tsp. sea salt	2 sprigs of fresh rosemary
2 cups fresh huckleberries	leaves chopped finely



Method:

Heat the butter in a sauce pan and saute onions and garlic until slightly caramelized. Add ketchup, tomato paste, mustard, brown sugar, lemon and spices and stir to blend.

Add vinegars and bring to a boil.

Add huckleberries and juice and reduce to a simmer. Allow to simmer until sauce reduces to a thickened, barbecue sauce consistency, about 20 to 25 minutes.

Salt and pepper to taste.

Ribs

- 3 lbs. baby back ribs
- 1 cup apple cider vinegar
- 4 cups water
- 2 Tbsp. kosher salt
- 2 Tbsp. freshly cracked black pepper

Boil baby back ribs in a vinegar, salt and pepper bath for an hour and fifteen minutes.

Take ribs out of water place in another pan with half huckleberry bbq sauce as well as some of the vinegar water in it. Cover with foil and place in a 225 degree oven for one and a half hours. Finish them on an applewood grill (or any grill!) slathered in huckleberry bbq sauce.

Tasting Notes

Our 2010 Cabernet Sauvignon is smooth and rich with classic Cabernet aromas of ripe plum, blackberry and subtle notes of mint. Layered dark cherry and mocha flavors, paired with gentle tannins and a full, luscious finish, make our Cabernet Sauvignon an impeccable pairing with Huckleberry Baby Back Ribs.

Pairs well with
our 2010 Traditions
Cabernet Sauvignon.



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