

***Celadon***  
*presents*  
***Mongolian BBQ Ribs topped with Pineapple Salsa & Basmati Rice***  
*paired with*  
***2003 Fife Old Vine Zinfandel - Napa Valley***

***Ingredients: (serves 4)***

***Barbecue Sauce:***

8 oz. Hoisin Sauce  
½ bunch green onions, chopped  
1 tbsp garlic, minced  
1 tbsp ginger, chopped  
¼ cup honey  
1 oz. Sriuachia (hot chili sauce)  
1 tbsp Manis (sweet soy sauce)  
1 tbsp Sambal  
2 Slabs of Pork Baby Back Ribs

***Brine:***

1 cup salt  
1 cup sugar  
½ cup brown sugar  
2 tbsp thyme  
1 tbsp whole black peppercorns  
¼ tbsp fennel seeds  
1 star anise  
½ cup garlic cloves, whole  
½ gallon cold water  
4 juniper berries (crushed)

Combine all BBQ sauce ingredients in a large pot and bring to a boil. Chill until cool. Combine brine ingredients. Add ribs, cover and refrigerate for 6 hours or overnight. Remove ribs from brine. Add BBQ sauce and ribs to a deep pan, cover and place in a 350 degree oven for 2 hours. Remove ribs from the BBQ sauce and finish off by grilling. Serve ribs with steamed basmati rice.

***Pineapple Salsa:***

1 pineapple, outer rind removed, sliced and grilled	¼ cup rice wine vinegar
1 red onion, small diced	¼ cup honey
1 red bell pepper, small, diced	¼ bunch cilantro, chopped
1 bunch scallions, chopped	¼ bunch mint, chopped

Once the pineapple is cool, chop into small dice and place in a medium size bowl. Add remaining ingredients to the same bowl as the pineapple. Stir and let sit for two hours before topping the ribs.

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