



**presents**  
**Honey Chipotle BBQ Ribs**  
**paired with**  
**Madrigal Vineyards 2004 Zinfandel, Napa Valley**

**Serves 4**

**Ingredients:**

1 Slab Pork Spareribs, peeled.  
1 recipe Cuvée BBQ sauce  
salt and pepper.

Heat oven to 450 degrees. Season ribs with salt and pepper and bake until golden brown, about 15 – 20 minutes. Remove from oven. Turn oven down to 300 degrees. Baste ribs with a generous amount of BBQ sauce, place in a baking dish, cover with foil, and bake for approx. 1 hour, or until ribs are soft and tender. Uncover ribs, baste again, and bake to glaze ribs, ten more minutes.

**Cuvée BBQ Sauce (Make a large quantity & keep refrigerated for other recipes)**

2 ounces roasted garlic cloves  
1 ounce ground black pepper  
1 quart Worcestershire sauce  
5 lb honey  
1 1/2 quart Dijon mustard  
juice of 5 oranges  
48 ounces ketchup  
1 1/2 cans chipotle chiles in adobo

Combine all ingredients in a blender and process until smooth.