

***2008 Oakville Winery Zinfandel***  
***Recipe: BBQ Short Ribs with Spicy Hush Puppies***

**Short Ribs**

- 2 tablespoons toasted sesame seeds, plus more for sprinkling
- 4 large cloves garlic, pressed
- 1 cup soy sauce
- 2 tablespoons sherry
- 2 tablespoons honey
- 2 tablespoons sesame oil
- 2 tablespoons water
- 2 teaspoons fresh ginger, finely grated
- 1/2 cup chopped scallions (green and white parts, mixed), plus more green tips for sprinkling
- 1 tablespoon red chili flakes
- 6 pounds short ribs, cut into thin pieces, about 2 1/2 inches long

**Directions:**

Grind the sesame seeds in a coffee grinder until fine. Place the ground sesame seeds in a medium bowl and add the garlic, soy, sherry, honey, sesame oil, water, ginger, scallions, and red chili flakes; stir until thoroughly combined. Place the ribs in a large baking dish, pour the marinade over, and turn to coat.

**Spicy Hush Puppies**

- 1 cup yellow cornmeal
- 3/4 cup self-rising flour
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 teaspoon cayenne
- 1/2 small sweet onion, finely chopped
- 1/2 jalapeno, finely chopped
- 4 green onions, sliced thin
- 1 large egg, beaten
- 1/4 cup grated Cheddar
- 1 cup buttermilk
- Orange dipping sauce, recipe follows

Preheat deep fryer to 375 degrees F. Mix all the ingredients together into a large mixing bowl to form a thick batter. Dip 2 tablespoons spoons into water. Using the spoons scoop up some of the batter and drop into the hot oil. Work in batches. Fry for 3 to 4 minutes or until golden and brown. Remove and drain on a paper towel lined sheet tray.