

Baby Back Ribs

Wine Pairing: Syrah

Serves 4

2 Racks Baby Back Ribs
BBQ Rub (recipe follows)
BBQ Sauce (recipe follows)


BBQ Rub

3 cloves Garlic, minced
2 Tablespoons Smoked Spanish paprika
2 Tablespoons Sugar
2 Tablespoons Brown sugar
1 Tablespoon Ground cumin
1 Tablespoon Ground Ancho chili
1 Tablespoon Chili powder
1 Tablespoon Dried oregano leaves
2 Tablespoons Kosher salt
1 Tablespoon Freshly ground black pepper
1 teaspoon Celery salt
½ teaspoon Cayenne pepper

- Combine all ingredients in a bowl and mix well.

BBQ Sauce

2 Tablespoons Butter
½ medium Red onion, finely chopped
3 Garlic cloves, minced
1 15 oz can Chopped Tomatoes
¼ cup Ketchup
3 Tablespoons Dark molasses
2 Tablespoons Dijon mustard
2 Tablespoons Brown sugar
1 Tablespoon Honey
1 teaspoon Cayenne pepper
1 Tablespoon Chili powder
1 Tablespoon Ground Ancho chili
1 Tablespoon Smoked Spanish paprika
1 Tablespoon Worcestershire

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- In a large saucepan over medium heat, melt the butter and sweat the onion and garlic until translucent, about 3 minutes.
 - Add the tomatoes and simmer 15 minutes. Add the remaining ingredients and simmer 20 minutes.
 - Puree the mixture in a food processor, pour into a bowl, and let cool at room temperature. Can be refrigerated up to 1 week.

For Baby Back Ribs

- Preheat oven to 200°.
- Peel membrane away from the underside of the ribs.
- Rub ribs generously with BBQ Rub.
- Slow cook in oven 4 hours.
- Prepare grill.
- Grill ribs over medium heat 10-15 minutes, basting as desired with BBQ Sauce.

Serve ribs with Red Cabbage Slaw and Corn on the Cobb.