



Pepper Glazed Sticky Pork Rib & Estate Pinot Noir

SERVINGS: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 1.5 - 2 HRS

Ingredients

- 1/2 cup soy sauce
- 1/2 cup water
- 1/4 cup cooking rice wine (or white wine)
- 2 tablespoons sesame oil
- 4 tablespoons honey
- 2 tablespoons brown sugar
- 3 tablespoons minced garlic
- 2 tablespoons finely grated ginger
- 1/2 medium onion, diced
- 2 tablespoons mild pepper jelly
- 2 baby back pork ribs

Directions

1. Prepare the ingredients for the marinade. Mix all of the ingredients well.
2. Coat the ribs well with the marinade, and marinate them for a minimum of eight hours. Turn them over once after half of the marinating time has passed. (You can use large zip lock bags for easier handling.)
3. Preheat the oven to 325°F (300°F if using a convection oven).
Line a baking sheet with aluminum foil. Arrange the ribs, meat side down. Cover the baking sheet/dish tightly with aluminum foil. Bake them for 1.5 hour (2 hours if you want fall off the bones tenderness). Remove the foil cover.
4. Brush the sauce onto the ribs. Change the oven setting to broil (500°F) and preheat for a few minutes. Then broil the ribs until the ribs are lightly caramelized and charred, about 5 minutes on each side. Baste the ribs with the sauce a couple of times while broiling.
5. Remove from oven when desired crispiness has been reached, cut each rib off the rack and serve.