



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Baby Back Ribs

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- 1 rack of baby back ribs per serving

Forty Creek Whisky BBQ Sauce

- 1 cup ketchup
- 1/2 cup maple syrup
- 1/2 cup brown sugar
- 2 oz. Forty Creek Whisky
- Pinch of celery salt
- 2 Tbs. Worcestershire sauce
- 2 Tbs. grainy Dijon mustard
- 2 Tbs. white vinegar
- 2 cloves of garlic
- Pinch of onion powder

In saucepan, combine all BBQ Sauce ingredients, bring to a boil, simmer to thick consistency, about 1/2 hour.

Place ribs in a large pot of cold water and bring to a boil on high heat. Boil for 20 minutes. Remove from water and pat dry with towel. Grill ribs at 275°F for 2 to 3 hours, turning every 1/2 hour to baste with Forty Creek Whisky BBQ Sauce. The ribs are done when the meat is falling off the bone.

Wine Pairing: Kittling Ridge PC Merlot

Enjoy these succulent ribs with a glass of our velvety smooth Proprietor's Cuvée Merlot. Less tannic and softer with elegant cherry aromas, it's a perfect companion to pork, and to the caramelized tang of this sauce.



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