



Total Locals Club

Recipes for pairing with Total Locals
Club July 2010 Selections

www.tastelocalwines.com

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Slow Cooker Spare Ribs & BBQ Sauce

Made the day before in the slow cooker then grilled & basted with BBQ sauce makes a calm, cool BBQ for your friends and family, pairing with the Peterson Zinfandel 2007.

Serves 4.

Slow Cooker Spare Ribs

- 2 tablespoons balsamic vinegar
- 2 teaspoon Dijon mustard
- 2 tablespoon Worcestershire sauce
- 2 tablespoons brown sugar
- 1 tablespoon soy sauce
- 1 teaspoon hot sauce
- 1 cup chili sauce
- 1-inch knob ginger, peeled
- 2 racks spareribs, cut in half as needed to fit in crock pot
- 1 cup of your choice of the following BBQ sauces

In medium bowl, combine vinegar, mustard, Worcestershire, brown sugar, hot sauce and chili sauce.

Add the ribs and ginger to the crock of a slow cooker and top with the sauce, turning them to coat. Cover the crock and cook on low for 4 hours until the meat is tender.

Remove the ribs from slow cooker, discarding liquid and the ginger, and reserve or chill the meat for later use.

When ready to serve, preheat a grill or grill pan to medium-high heat. Place the spareribs on the grill and heat up, basting frequently on both sides with barbecue sauce.

Southern Barbecue Sauce #1

Makes 2 cups

- 1 cup chili sauce
- 4 tablespoons Dijon mustard
- 6 tablespoons orange marmalade or apricot jam
- A few dashes hot sauce
- 4 tablespoons Worcestershire sauce
- 4 tablespoons apple cider vinegar
- Salt

In a medium bowl, whisk together all of the ingredients. Season with salt to taste.

SOUTHERN BBQ SAUCE #2

Makes 2 Cups

- 1/4 cup molasses
- 1 cup ketchup
- 1/2 cup brown sugar
- 4 teaspoons liquid smoke
- 1/2 teaspoon onion salt
- 1/2 cup vinegar
- 2 tablespoons vinegar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon garlic powder

In a medium bowl, whisk together all of the ingredients. Season with salt to taste.

