Estd. 1976

NAPA CELLARS

BABY BACK RIBS WITH CHIPOTLE BARBECUE SAUCE

Pair with Napa Cellars Classic Zinfandel

INGREDIENTS:

RIB RUB *(makes enough for one 3-3 ½ lb. rack of ribs):*

2 tablespoons sweet paprika
½ teaspoon cayenne
1 tablespoon dried oregano
1½ teaspoons sweet smoked spanish paprika (pimenton dulce)
1 teaspoon ground cumin
¼ teaspoon ground cinnamon
2 tablespoons kosher salt
Few grinds fresh-ground black pepper
¼ cup finely minced garlic
(grated through a Microplane works very well)
2–3 tablespoons extra-virgin olive oil
1 rack baby back or St. Louis-style pork ribs
(about 3–3½ lbs on average), membrane removed

CHIPOTLE BARBECUE SAUCE *(makes about 5 cups):*

2 dried ancho chiles, stemmed and seeded
1½ cups water
½ cup olive oil
1 large yellow onion (about ¾ lb.), cut into medium dice
¼ cup minced garlic
1 cup ketchup
½ cup apple cider vinegar
1½ cups strong brewed coffee
½ cup dried sour cherries or raisins
3 canned chipotles in adobo sauce PLUS 3 tablespoons of the adobo sauce
⅔ cup packed dark brown sugar (if you have muscovado sugar, use that)
2 medium bay leaves
2 teaspoons dried oregano
1 teaspoon ground cinnamon
1 teaspoon sweet paprika
1 ounce tablet Mexican-style chocolate or unsweetened chocolate
Kosher salt to taste

INSTRUCTIONS:

MAKE THE RIB RUB: The day before you want to serve the ribs, combine all the ingredients for the rub except the ribs and mix well, adding enough olive oil to make a thick paste. Spread evenly on both sides of the ribs. Wrap the ribs tightly in plastic wrap and refrigerate overnight to marinate.

BAKE THE RIBS: Preheat oven to 300 degrees Fahrenheit. Unwrap the ribs and lay them on a baking rack bone side-down, set in a roasting pan or rimmed sheet pan. Add about 3-4 cups of water to the pan and cover tightly with foil (if your pan is shallow and the ribs touch the foil, place a piece of parchment paper over the ribs so they do not come into contact and react with the foil). Place in oven and bake for about 2 hours, until ribs are tender. Start checking for tenderness about thirty minutes before since ovens as well as individual preferences for tenderness vary. When the ribs are done to your liking, remove them from the oven and let them cool in the pan, partially covered, to keep them from drying out. While ribs are cooking, make the Chipotle Barbecue Sauce.

MAKE THE CHIPOTLE BARBECUE SAUCE: Toast the ancho chiles briefly over an open flame. Tear into a few large pieces and place in a small pot with the water. Bring to boil, turn off heat and let soften. Meanwhile, heat a large saucepot over medium-high heat for a few minutes, then add the olive oil. When the oil is hot, add the diced onion and a few pinches of salt and sweat the onions until they are soft and translucent and pale gold. Add the garlic and cook until fragrant. Add the ancho chiles and their cooking liquid and all the rest of the ingredients EXCEPT the chocolate, a few more pinches of salt, and bring to a simmer. Cook at a slow simmer, lowering flame if necessary and stirring occasionally, until the sauce has thickened and the fruit and chiles are completely tender and soft, about 30 minutes or so depending on your burner. Turn off heat, add the chocolate and stir in until completely melted. Remove the bay leaves, then pureé the sauce in a blender until smooth. Taste for salt and adjust seasoning if necessary. Use some of the pan drippings from the ribs to thin out the sauce to your desired consistency; or for added flavor, stir in about half of the drippings into the finished sauce, return the sauce to the pot, and reduce until of sauce consistency.

FINISH THE RIBS: Preheat oven to 425 degrees Fahrenheit. Cut the rack of ribs into 2 or 3-rib sections. Slather each section generously on all sides with the chipotle barbeque sauce and place ribs on a foil-lined sheet pan. Bake until ribs are hot all the way through and starting to char, brushing with additional sauce if desired. Serve immediately with your favorite sides. Any extra sauce can be frozen for future use. Serves 4.