



THE 12 KING

RED WINE | CALIFORNIA

Pairs well with barbeque ribs, smoked ham, and other bbq or smoked meats.

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OVEN-ROASTED, DRY RUB PORK RIBS WITH BLACKBERRY BARBEQUE SAUCE

4 - 6 servings

INGREDIENTS

2 racks back ribs
2 tsp salt
2 tsp ground black pepper
2 tsp dried sage
2 tsp dried thyme
2 tsp chili powder
1 cup blackberry preserves
1/4 cup ketchup
1 tbl balsamic vinegar
2 tsp hot sauce

PREPARATION

Rinse and pat dry ribs. Combine dry spices, then sprinkle all over and rub into ribs. Cover ribs and let sit refrigerated one hour to overnight. Preheat oven to 350. Roast ribs 45 min bone side up. As ribs cook, prepare sauce - combine preserves, ketchup, vinegar and hot sauce in a small saucepan. Warm and stir over low heat until blended - sauce should be thick enough to spread without running. Flip ribs meat side up and cook for 15 minutes, then brush ribs with sauce and cook for another 15 minutes. Brush ribs once more and cook for a final 15 minutes, then remove ribs from oven and let stand 15 minutes. Serve with remaining sauce. Serve with glasses of The 12 Bar King.