

RIDGE

VINEYARDS

Kansas City Baby Back Ribs

Pair with [Boatman Zinfandel](#) | Serves 6-8

INGREDIENTS:

2 racks baby back ribs (about 4 pounds)

Rub:

- 2 tablespoons paprika
- 1 tablespoon freshly ground black pepper
- 1 tablespoon dark brown sugar
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons celery salt
- 1 teaspoon garlic powder
- 1 teaspoon dry mustard
- 1 teaspoon cumin
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon allspice

Mop Sauce:

- 2 cups distilled white vinegar
- 1/2 cup water
- 1/2 cup honey mustard
- 1 tablespoon salt
- 2 cups hickory chips or chunks, soaked in cold water

BBQ Sauce:

- 3 cups ketchup
- 2/3 cup dark brown sugar
- 1/2 cup Pagani Ranch or Lytton Estate Zinfandel
- 1/2 cup white wine vinegar
- 1/2 cup tomato paste
- 2 tablespoons yellow mustard
- 2 tablespoons pure chile powder
- 1 tablespoon freshly ground pepper
- 1 teaspoon salt
- 1 teaspoon granulated onion powder
- 1 teaspoon granulated garlic powder
- 1/2 teaspoon ground ginger

DIRECTIONS:

BBQ Sauce:

In a medium saucepan, combine all of the ingredients and bring to a boil over moderate heat. Reduce the heat to low and simmer the sauce for 30 minutes, stirring often to prevent scorching.

Ribs:

1. Wash the ribs and blot dry. Remove the thin papery skin on the back of each rack of ribs. (Pull it off in a sheet with your fingers, using a corner of a dish towel to gain a secure grip.)
2. Combine the ingredients for the rub in mixing bowl and stir with your fingers to mix. Rub 2/3 of this mixture on the ribs on both sides.
3. Transfer the ribs to a roasting pan and let marinate for at least 4 hours, preferably overnight.
4. In a small bowl, whisk together the ingredients for the mop sauce.
5. Place the ribs on the grill over the drip pan and cover the grill. Start basting with mop sauce after 30 minutes, basting every 20 minutes. After one hour, baste the ribs generously with BBQ sauce.
6. Cook the ribs for 1 1/2 to 2 hours until done. The ribs are done when the meat is very tender and it has shrunken back from the ends of the bones. If using a charcoal grill, replenish the coals after 1 hour.
7. Transfer the ribs to a cutting board, and cut as desired. Serve more sauce on the side.

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