



The Beaulieu Vineyard
2011 Maestro Collection Beauzeaux

Chinese BBQ Spare- ribs with Chile Paste, Ginger & Garlic

2 pound rack of center-cut pork spare ribs (ask your butcher to remove the membrane on the inside of the rib bones known as the fell)

Kosher salt and freshly ground black pepper

1/3 cup minced scallions

2 tablespoons minced fresh ginger

2 tablespoons sesame seeds toasted at 350oF for 10 minutes, for garnish (optional)

Sweet and Spicy Ginger BBQ Sauce

Preheat oven to 350°F with a rack positioned near the center. Line a rimmed baking sheet with aluminum foil and place a flat ovenproof rack over it. Season the ribs lightly all over with salt and pepper. Place them on the rack meat side up and drape another sheet of aluminum foil over them. Bake until the meat begins to shrink back from the rib bones, 1 hour and 30 to 45 minutes, depending on the size of the ribs. Remove the pan from the oven and set aside until the ribs are cool enough to handle.

Turn up the oven to 450oF—you will need it again soon.

Flip the ribs over and cut between them to make individual pieces. Remove the rack from the pan. If oil has collected on the foil liner, drain it off and discard. Place the ribs back onto the foil-lined sheet, pour half the sauce over them, and gently toss to evenly coat the ribs. Spread out the ribs in a single layer and bake at 450oF, uncovered, until nicely glazed, 10 to 12 minutes.

Place the ribs on a platter and scatter the scallions and ginger over them. Sprinkle with the toasted sesame seeds if you are using them. Serve the remaining sauce in a dipping bowl on the side.

Beaulieu Vineyard®

Sweet and Spicy Ginger BBQ Sauce

Makes 6 servings

1/4 cup Chinese plum sauce

1/4 cup hoisin sauce

2 tablespoons minced fresh ginger

2 tablespoons minced scallions

2 tablespoons minced garlic

2 tablespoons sambal oelek or red chile paste

2 tablespoons sesame oil

2 tablespoons rice wine vinegar

1/8 teaspoon freshly ground black pepper

Whisk together the plum and hoisin sauces, ginger, scallions, garlic, chile paste, sesame oil, vinegar, and pepper in a medium bowl until smooth.

Beaulieu Vineyard®