



Scarlett Wines

2021 ZINFANDEL

Blackberry-Glazed BBQ Pork Ribs

with Smoked Paprika

Savory smoke and tart blackberry complement jammy fruit; restrained sweetness keeps the sauce balanced.

Serves 4 | Prep 20 min | Cook 3 hr

INGREDIENTS

- 2 racks pork baby back ribs, about 4 lb
- 2 tsp kosher salt; 1 tsp black pepper
- 2 tsp smoked paprika; 1 tsp garlic powder
- 1 cup blackberries
- 1/2 cup tomato passata
- 2 tbsp each cider vinegar and brown sugar
- 1 tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- 1/2 tsp dried Herbs de Provence

DIRECTIONS

1. Heat oven to 300°F. Remove tough membrane from ribs. Mix salt, pepper, paprika and garlic powder; rub over ribs.
2. Wrap racks tightly in foil; bake on a tray 2 1/2-3 hr, until very tender.
3. Simmer berries, passata, vinegar, sugar, Worcestershire, Dijon and herbs 15 min; mash or blend.
4. Unwrap ribs carefully; brush with sauce. Broil 3-5 min, watching closely, until glazed. Serve remaining sauce alongside.

POUR & SERVE

Serve slightly cool; taste before choosing a short decant.