



# Chipotle Blackberry Pork Ribs

PAIRED WITH J. BOUCHON PAIS VIEJO



*The juicy tart berry fruit of the Viejo with the smoky, sticky blackberry ribs is every bbq's dream pairing!*

## SERVES 4

### INGREDIENTS

- 1 tablespoon chili powder
- 1 tablespoon smoked Spanish paprika
- 1 large clove garlic minced
- 2 teaspoons Kosher salt
- 2 pounds pork ribs
- 2 cups fresh or frozen blackberries, *thawed*
- ½ cup ketchup
- ½ cup brown sugar
- ¼ cup chopped seeded chipotles in adobo sauce
- 2 tablespoons Dijon mustard
- 2 tablespoons peeled and minced fresh ginger
- 2 tablespoons apple cider vinegar

Preheat oven to 325°. Mix chili powder, paprika, garlic and salt in a small bowl; rub mixture into ribs. Place ribs on a large rimmed baking sheet covered in foil, meaty side up. Cover tightly in foil and bake 1 hour. Meanwhile, puree remaining ingredients in blender until smooth. Strain puree into a heavy medium saucepan; discard solids. Cook puree over medium-high heat until reduced to about 1 cup, stirring frequently, about 5 minutes. Season to taste with salt and pepper.

Remove foil from ribs. Brush with enough sauce to coat. Continue baking, uncovered, until sauce browns and forms a glaze, about 10 minutes. Cut individual ribs and serve with remaining blackberry sauce.

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