



DANCING BULL

Braised Pork Ribs

INGREDIENTS

3 to 4 pounds beef ribs cut into individual ribs
1 cup red wine vinegar
1 cup ketchup
2 tsp dry mustard
4 cloves garlic (finely chopped)
2 Tbsp molasses
1 tsp salt

INSTRUCTIONS

Heat ribs and 2 cloves of garlic in large, heavy pot; with enough water to cover. Bring to a boil. Reduce heat and cover. Let simmer 1 hour, remove from heat, and drain.
Mix ketchup, vinegar, mustard, 2 cloves chopped garlic, molasses, and salt in a small saucepan; heat to boil. Reduce heat; simmer uncovered 8 to 10 minutes, stirring frequently. Grill braised ribs 10 to 12 minutes, turning and brushing with sauce until glazed.

Serve with Dancing Bull Zinfandel.