



## Smoked Ribs W/Ancho-Chipotle Glaze

PAIRS WONDERFULLY WITH A BOTTLE OF OUR 2019 BERGHOLD GRENACHE

*The late great Chef, Anthony Bourdain, once famously said, “Barbecue may not be the road to world peace, but it’s a start.”*

*Think about it – what better way to bring people together? Nothing takes down a person’s guard or inhibitions than gnawing on a bone or having your face carelessly covered with sauce. It’s also the perfect pairing for wine; and when I recently shared a plate of these ribs with Miles and Julia Berghold, they immediately grabbed a bottle of the Berghold 2019 Grenache.*



The upfront tart cherry on the palate not only cuts through the fatty smoke of the meat – but it’s also a fantastic compliment to the fruitiness of the dried chile and sweet honey from the sauce. It’s also one of those light red wines that improves with a little chill on it – which is perfect on any sunny day where you want to barbeque or grill out.

Like the wine, this recipe is surprisingly uncomplicated and is more about the sauce than how you cook the ribs. I’ve added my favorite rib recipe below but If you have a favorite recipe for how you prepare ribs – use

that. The sauce is honestly as easy as soaking chiles and blending everything together. As always, be your own chef and adjust seasoning to your liking. If you think it needs more honey or acid...add it until it’s to your liking. If you like it a little spicier – throw in another chipotle. Make it your own.

Note: I usually brine my rib racks for 24 hours before putting them on the grill. I find that it adds a ton of flavor and just makes a better finished product – if you want to try this, I’ve added my brining method below the main recipe. If you are going to try a brine – don’t rub it with salt before putting it on the grill or smoker.



- 1 Cup Honey
- 2 – 3 canned chipotle chiles in adobo
- 3 – 4 Dried Ancho Chilies – Seeds and Stems Removed (If you can't find Dried Whole Chilies you can use ¼ cup Ancho Powder combined with 1 cup of hot water)
- 2 Tablespoons Dijon Mustard
- 2 Tablespoons of Canola Oil
- 2 Racks of Ribs (I prefer Babyback ribs) – silverskin removed (a quality butcher will be able to do this for you)

#### Making the Glaze:

- 1) In a small saucepan – bring enough water to cover the Ancho Chiles – bring to a boil – and then shut off – cover the pan for 30 minutes.
- 2) When the Chiles are soft – add them to the jar of a blender – along with 1 cup of chili cooking liquid and the rest of the glazing ingredients and blend on low to medium low until thoroughly blended until smooth.
- 3) Adjust salt, sweet and acid to taste and blend for smoothness and consistency.
- 4) Once thoroughly blended – set aside until ready to use.

#### Preparing the Ribs:

- 1) Take the meat out of the brine and let rest for up to one hour. Dry with a clean dry towel or paper towels.
- 2) Arrange your grill or smoker for indirect heat so the ribs will not be directly over the fire. (If you're using a pellet grill set the temp at 225). Using low heat and apple wood chips, place ribs on cool part of the grill for 1 hour.
- 3) After 1 hour, take the ribs off the grill and lay it on a couple of sheets of aluminum foil (enough to cover and wrap the ribs. Spoon and lather the ribs with the glaze and seal tightly in the foil. Return the ribs to the grill and cook for another 1 hour on low heat.
- 4) After another hour of cooking – open the foil packet and baste the ribs again in glaze. Cook for another 30 minutes or until the internal temperature reaches 160\*.
- 5) Remove the ribs from the grill and let rest for 20 – 30 minutes.
- 6) Cut and serve.

#### Pork Brine:

- 1/8 cup granulated sugar
- 1/8 cup light brown sugar



6 Bay Leaves  
3 Large Rosemary Sprigs  
1 bunch Thyme  
1 bunch Parsley  
1 Bulb Garlic – Cut through the middle  
2 Tablespoons Black Peppercorns  
1 Cup Kosher Salt  
8 Cups Water

- 1) Combine all of the ingredients in a large pot, cover and bring to a boil. Boil for 1 minute, stirring to dissolve the salt and sugar. Remove from the heat and cool completely and chill before adding racks to the brine. If you want to speed up the chilling process – you can reduce the cups of water in the start and replace it with equal parts of ice. Think 4 cups of water and 4 cups of Ice.