

FROM THE JPB CULINARY LABS:



ASHEVILLE, NC

Sweet & spicy St. Louis ribs with RAW red

FOR THE BBQ SAUCE:

1/2 cup reduced sodium soy sauce
1/3 cup brown sugar
1 tsp. garlic paste
1/4 cup gochujang (Korean chili paste)
2 Tab. red wine vinegar



SEASON THE RIBS:

1 1/2 lbs. St. Louis style pork ribs
1/4 tsp. garlic powder
1/2 tsp. Korean chili flakes (gochugaru)
1/2 tsp. kosher salt
1/2 tsp. black pepper



DIRECTIONS:

Season the ribs with the chili flakes, salt, garlic powder, and freshly ground black pepper. Place in the fridge for at least an hour to rest and allow the salt to better penetrate and season the ribs. Give the ribs 30 minutes of rest on the counter, wrapped in cling film, before placing inside your pressure cooker. The ribs fit best either draped into a teepee shape or curved like an arched bridge. Pour 1/4 cup dry red wine (RAW red is preferred) and 1/4 cup of water into the pot, lock the lid and set for 40 minutes at high pressure. Allow the pressure cooker to rest for 10 minutes before venting the pressure and opening the lid.



Place all the BBQ sauce ingredients in a small, heavy-bottomed saucepan and bring to a gentle boil. Allow to simmer for 5 minutes to fully soften the garlic paste and meld the flavors together. The sauce will be thin, like bottled hot sauce. If you prefer a thicker BBQ sauce, dissolve 1 tsp. of corn starch in 1 Tab. of cold water, whisk into the sauce and allow to simmer for 1 minute to fully thicken.

Glaze the ribs liberally in the warm BBQ sauce (both sides!) and place under a preheated broiler for 5-8 minutes, turning frequently to insure even browning and bubbling of the sauce. Devour immediately with a chilled bottle of RAW red and an ample supply of napkins. These ribs are so good, the only side dish you need is wine!

PERFECT PAIR:

RAW Red is a blend of:

Cabernet Sauvignon, Tempranillo, & Merlot
Aged: 6 to 8 months in stainless steel tanks

Why we love it with ribs:

A deep purple color with the aromas of dark fruit and spices on the nose grabs your attention while the Cabernet Sauvignon's richness abounds in the array of chocolate, spice, and dark fruit that explodes on the palate.

Tempranillo's ripe cherry serves as the juicy, thirst-quenching core. Merlot's graceful texture makes it hard to put down the bottle. Best served slightly chilled with friends around a table of BBQ and tapas. Certified organic and vegan.

Who is RAW?

RAW (Really Awesome Wine) began as San Isidro Cooperative in 1954. With more than 50 years of experience and the power of an amazing and dedicated team, San Isidro began exporting their incredible wines in 2007. This name represents the quality and environmental care that is a tradition and honor of doing business and caring for the vines. RAW is truly a point of reference in the wine sector. Every decision is the direct result of years of experience producing organic and ecologically thoughtful wines while exceeding the latest technical standards.

