

[B CELLARS
ENTRÉE]

Smoked Baby Back Ribs

with KANSAS CITY BARBEQUE SAUCE

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

Ingredients



BARBECUE RIBS

2 racks baby back ribs
1/4 cup B Cellars spice blend
#6*
Wood chips or pellets for
smoker

*find at B Cellars Winery or
at www.bcellars.com

KANSAS CITY BARBECUE SAUCE

6 cloves of garlic (chopped)
1 large yellow onion (small diced)
1/4 cup canola oil
1 Tbsp paprika
1 tsp chili flake
1/4 tsp all spice
1 Tbsp salt
2 tsp mustard powder
1 tsp black pepper
2 Tbsp tomato paste
2 cups ketchup
2 cups water
1/2 cup apple cider vinegar
1/4 cup molasses
1/4 cup brown sugar
1 Tbsp soy sauce
1 Tbsp Worcestershire sauce
1 bay leaf

Pairing Insights



Chef Derick Kuntz created this recipe specifically for B Cellars Dry Creek Zinfandel. The ribs are a perfect partner to this wine, helping to soften the tannins while accentuating the vibrant, dark fruit flavor elements.

Also, try this recipe with any of our Cabernet Sauvignons or bold, fruit driven red wines.

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Instructions

KANSAS CITY BARBECUE SAUCE

In a heavy bottom stock pot add oil and start to sweat the onions and garlic

Next add all of the spices and tomato paste

Continue to cook on medium heat for 5 minutes stirring frequently

Add the remainder of the ingredients and reduce by half

Remove from heat and let cool

BARBECUE RIBS

Rub 2 tablespoons of spice blend #6 onto each rack of ribs

Let sit for 2 hours

Place ribs into smoker and cook at 225 degrees for 5 hours

Remove from smoker and cover with BBQ sauce

Bake at 350 degrees in an oven for 15 minutes

Rest and serve

