



MONTICELLO VINEYARDS

Enjoy with Estate Grown Syrah

MEDITERRANEAN BACK RIBS WITH POMEGRANATE SAUCE

5 lbs back ribs	1 Tbsp molasses
1 Tbsp kosher salt	1 Tbsp soy sauce
1 tsp fresh ground black pepper	2 scallions, white and green parts, chopped
16 oz bottle 100% pomegranate juice*	2 garlic cloves, minced
$\frac{2}{3}$ c ketchup	

Season ribs with salt and pepper. **Charcoal:** prepare an indirect medium-hot fire with drip pan in the center. **Gas:** heat grill to medium and turn off burners directly below where ribs will go. Lightly oil cooking grate. Place ribs over indirect heat (over drip pan or unlit burner). Close grill hood and cook until ribs are tender, about 1½ to 2 hours. (If using charcoal, add more charcoal briquettes to fire, if necessary, to maintain grill temperature of about 325-350°F)

Meanwhile bring pomegrate juice to a boil in medium saucepan over high heat. Boil until thickened and reduced to $\frac{1}{3}$ cup, about 15 minutes. Stir in ketchup, molasses, soy sauce, scallions and garlic. Bring to a simmer. Cook, stirring often, until slightly thickened, about 5 minutes.

During last 20 minutes of cooking ribs, baste ribs with sauce. Ribs are done when meat pulls away from the bone.

*May substitute with $\frac{1}{3}$ cup red currant jelly and 1 Tbsp cider vinegar.

Serves 6. (4 rib-slab per serving)

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