

Asian Baby Back Ribs

- 2 1 ½ lbs racks of pork baby back ribs
- 4 garlic cloves, minced
- 4 scallions, minced
- 2 tbsp soy sauce
- 2 tbsp B.R. Cohn Organic Extra Virgin Olive Oil
- 2 tbsp light brown sugar
- 1 tbsp B.R. Cohn Chardonnay Vinegar
- salt and freshly ground pepper

Preheat the oven to 400°F. Remove the papery membrane from the underside of each rack. Set the ribs on a large rimmed baking sheet, skinned side up. In a small bowl, combine the garlic with the scallions, soy sauce, olive oil, brown sugar and vinegar. Season the ribs lightly with salt and generously with pepper. Brush some of the sauce on the skinned side of the ribs and turn them over; brush the remaining sauce over the tops of the ribs. Roast the ribs in the upper third of the oven for about 45 minutes, until browned and tender. Let the ribs rest for 10 minutes, then slice into individual ribs and serve.



1 Hour



Serves 4



Pairs with B.R. Cohn North Coast Petite Sirah

B.R. COHN WINERY & OLIVE OIL COMPANY



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