



Sticky Blackberry Caramel Spareribs

SERVING 4

Delectable, fall off the bone ribs are lacquered with a deeply delicious blackberry caramel sauce, and slow-roasted to perfection. Share with friends on a casual summer evening, on game day, or even before a movie night. Serve with a simple side salad to round out the meal, and pair with a light red wine to pull the berry flavors front and center in both the ribs and the wine, making a perfect match to the meal.

Tasting notes - Merlot 2021

This perfumed and sumptuous Merlot is knocking on the Right Bank's door. A blend of 90% Merlot and 10% Cabernet Sauvignon, the wine showcases what the cooler climate of Oak Knoll is capable of. The nose is full of black plum, red rose, and lightly roasted espresso, all supported by a ferrous minerality. Like a basket weave, the mouthfeel is complex with mixed berry cobbler, lively acidity, and velvety tannins.

Ingredients

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| ¾ cup blackberry juice | 1 tsp Worcestershire sauce |
| 2 Tbsp coriander seeds | 2 cups granulated sugar |
| 2 tsp ground ginger | ½ cup lime juice |
| 1 tsp ground cinnamon | 2 large racks of spareribs |
| ½ tsp ground nutmeg | 1 Tbsp sea salt |

Directions

In a small bowl whisk together blackberry juice, spices, and Worcestershire sauce and set aside.

In a heavy bottomed saucepan, add two cups of sugar, mix with the lime juice, then place over medium high heat to dissolve. Once the syrup is clear and the sugar has dissolved, stop stirring and let the syrup come to a boil and caramelize. Once it is a rich golden color and is very aromatic, remove from heat. Whisk in the blackberry juice mixture. It will bubble up as it boils in the hot sugar. Stir it down and continue to mix until all the sugar has dissolved. Return to heat and bring back to a rolling boil over medium high heat, boil for **two minutes**, stirring constantly. Transfer to a bowl and allow to cool to almost room temperature. The sauce will thicken as it cools.

Rub the spareribs generously with the sea salt, and place on a parchment-covered baking sheet and let rest for **15 minutes**.

Preheat the oven to **250°F**.

Generously spoon some sauce over the ribs and spread it using the back of the spoon to ensure they are fully coated. Turn the ribs over and coat the other side. Cover the baking sheet loosely with parchment paper and place in preheated oven. Roast for **25 minutes**. Remove the baking sheet from the oven, and remove the parchment cover. Flip the ribs over and baste again with sauce, cover again with the parchment, and return to the oven. Repeat these **four to five times**, until the ribs are deeply caramelized and start to naturally pull apart when you turn them over, about **2 hours** total.



Trois Noix is a woman-owned BCorp winery making fresh and precise wines that are pleasurable to drink right now with serious structure to last. We are dedicated to creating opportunities for BIPOC, women, and the LGBTQ+ community in the wine industry. To learn more about our wines and our mission, head over to:

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Merlot

Vintage: 2021

Vineyard: Muir-Hanna
91 points, James Suckling