

SCHRAMSBERG

RECIPE

SPICY GLAZED PORK RIBS

*Submitted by
Schramsberg & Davies Vineyards,
Wine Club & Special Events Manager,
Melissa Stadler*

PAIR WITH:

CRÉMANT DEMI-SEC

INGREDIENTS

½ cup gochujang (Korean hot pepper paste)
2 tablespoons dark brown sugar
2 tablespoons reduced-sodium soy sauce
2 tablespoons unseasoned rice vinegar
2 teaspoons toasted sesame oil
Kosher salt
3 pounds baby back pork ribs, separated into individual ribs



PREPERATION

- Whisk gochujang, brown sugar, soy sauce, vinegar, and oil in a small bowl until smooth; season with salt.
- Toss ribs and half of marinade in a 13x9" baking dish; set aside remaining marinade.
- Cover ribs with foil and chill at least 4 hours.
- Preheat oven to 350°.
- Bake ribs, covered, until meat is tender, about 1 hour.
- Uncover and increase oven temperature to 450°.
- Roast, turning occasionally and brushing with reserved marinade during last 5 minutes, until ribs are deeply browned, glazed, and fork-tender, 40–45 minutes longer.

Notes:

- Ribs can be marinated 1 day ahead. Keep chilled.
- This glaze also makes for an addictive tray of chicken wings. Use the same weight and method as for the ribs, but reduce final cooking time by 10 minutes.