K’s Kitchen: Ribs with a sauce from scratch

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Sometimes I wonder why I hang on to emails. Some just sit in the in box, others are filed into categories.

And every now and again there’s a nugget hiding there.



While doing some cleansing of an email account I came across correspondence from John MacCready, owner and winemaker at Sierra Vista Winery in Placerville. The email contained some recipes that he thought were worthy of sharing.

I have not tried the ribs, but I remember when I ate meat of thinking ribs were such a fun summer food. It’s something about eating with your hands, licking your fingers and going through multiple napkins.

Plus, I liked that this combo uses a dry rub and sauce. And even better, the marinade is not coming out of a bottle.

The winemaker suggests paring the ribs with a Sierra Vista Zinfandel.

Sierra Vista’s Fabulous Barbecued Ribs

Dry Rub

1 T cumin

1 T curry powder

1 tsp cinnamon

½ tsp ground cloves

1 T ground coriander

1 T Kosher Salt

Whisk together to blend. Rub spice mixture all over ribs. Refrigerate with rub on for 24 hours before grilling.

Barbecue Sauce

1/3 C finely chopped yellow onion

4 garlic cloves, minced

2 T olive oil

¾ C tomato paste

1 2/3 C water

½ tsp celery seeds

1 tsp thyme

3 T red wine vinegar

2 T prepared Dijon style mustard

¼ tsp ground cinnamon

2 T granulated sugar

2 T packed golden brown sugar

1 T instant espresso powder

1 tsp each salt and freshly ground black pepper or to taste

Saute chopped onion and minced garlic in olive oil in a small saucepan until tender and golden, about 15 minutes. Add tomato paste and water and blend well. Add celery seeds, thyme, vinegar, mustard, cinnamon, both sugars and espresso powder. Season with salt and pepper to taste.

Simmer, partially covered, for 20 minutes, stirring occasionally. Taste, correct seasoning if necessary.

Brush barbecue sauce on ribs and grill. Serve extra sauce on the side if desired.