



RASPBERRY CHIPOTLE RIBS

INGREDIENTS

- 1 375 mL bottle Raspberry Chipotle Wine
- 2-3 racks of ribs (approximately 10-12 lbs)
- Your choice of dry rub
- Your choice of bbq sauce

DIRECTIONS

Cut racks of ribs down to fit into containers (large Tupperware or bags that seal). Pour Raspberry Chipotle Wine into containers and cover meat. Place in the refrigerator for 6-12 hours. Shake containers and cover meat with wine, then put back into the refrigerator for another 6-12 hours. Remove the ribs from the refrigerator and coat with your choice of rub. Heat grill/smoker to 200-225°F. After warmed to proper temp, place ribs on the grill/smoker. Cook for 2 hours. After 2 hours, heat the oven to 250°F. Put ribs on an oven sheet pan and put a thick layer of your choice of bbq sauce. Cook for approximately 35 min to an hour until the internal rib temperature reaches 160°F. Serve.

Submitted by [Endless Summer Winery](#)



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