

IMPRESSIVE PAIRINGS

SLOW COOKER HONEY GARLIC RIBS

YIELD:
6 SERVINGS

Using your slow cooker is the trick to these sweet, sticky and fall-off-the-bone tender ribs.

INGREDIENTS:

2 racks baby back ribs (about 2 1/2 to 3 lbs/1.25 to 1.5 kg total)

Salt and pepper

Sauce:

1/2 cup (125 mL) each dark brown sugar and water

1/4 cup (50 mL) each honey and ketchup

2 tbsp (30 mL) minced fresh garlic (about 8 cloves)

2 tbsp (30 mL) soy sauce

1 tbsp (15 mL) cornstarch

1 can (355 mL) ginger ale

Sliced green onions or chives (optional)



METHOD:

Cut ribs into 2 to 3-rib segments and season with salt and pepper. Place in slow cooker.

Combine sugar, water, honey, ketchup, garlic, soy sauce and cornstarch in a saucepan; whisk well. Set over medium heat and bring to a boil, stirring often. Measure out 3/4 cup (175 mL); set aside.

Pour sauce over ribs in slow cooker and turn to coat. Stand ribs on their side so that they are evenly distributed in the crock. Pour in ginger ale. Cook on low for 6 hours, turning ribs once.

Preheat broiler. Transfer ribs to a foil-lined baking sheet, meaty side up. Brush some of the reserved sauce over ribs. Broil for 8 minutes, basting often with additional sauce until caramelized and glossy. Garnish with green onions if using.



PAIR WITH:
SELECTION™
PINK PINOT GRIGIO

TIP: Ribs can be finished on an outdoor grill preheated to medium-high. Turn and baste often until caramelized and saucy.