

SHANNON RIDGE

ORANGE PORK RIBS

Ingredients

- 4 pounds pork country style ribs, individually cut
- 1 6-ounce can tomato paste
- 1/2 cup brown sugar
- 1/4 cup frozen orange juice concentrate, thawed
- 2 tablespoons red wine vinegar
- 1 tablespoon mustard
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon pepper

Directions

Combine everything except the ribs in a bowl and mix. Prepare grill for indirect grilling. Place ribs on grill and cook for about 60 minutes. Turn and brush with sauce. Continue grilling until done. A couple of minutes before you remove the ribs from the grill brush on a heavy coating of the sauce.

Watch ribs carefully to avoid burning.

Pairs well with: Shannon Ridge Zinfandel