



Meghan Farley, wine educator and culinary wizard for *Ehlers Estate* shares her best dish to accompany our

2007 One Twenty Over Eighty

Asian Inspired BBQ Pork Ribs
Served with
Napa Cabbage Slaw

Asian Inspired BBQ Pork Ribs

Ingredients

2 racks pork spare ribs

½ cup soy sauce
½ cup hoisin
½ cup teriyaki
¼ cup brown sugar
6 cloves garlic
1 Thumb-sized piece of ginger root

Technique

Mix all the liquids together and add the sugar whisking it in until it is dissolved. Grate the garlic and the ginger and add these to the mixture and whisk them in. Set aside ¼ of the liquid to glaze the ribs after they are cooked. Marinate the ribs in the remaining liquid for one hour prior to cooking them. Grill the ribs over mid to low heat on each side. Remove ribs from the grill and wrap tightly in plastic wrap. Return ribs to grill on the top rack as far from the flame as possible. Cover with the lid for 30 minutes. Bring remaining sauce to a boil and reduce it slightly. Remove ribs from grill, unwrap the plastic and glaze then enjoy!

Napa Cabbage Slaw

Ingredients

1 head Napa Cabbage
5 large carrots
1 bunch green onions
½ pound shitake mushrooms sautéed
½ cup sesame sauce
½ cup soy sauce
½ cup rice wine vinegar
¼ cup spicy mustard

Technique

Julienne vegetables and mix together in a bowl. Mix together the ingredients for the dressing and whisk briskly. Pour dressing over vegetables and toss to coat. Serve alongside the ribs and a glass of Ehlers Estate One Twenty Over Eighty.