Pork Spareribs with Cherry Glaze
Pairs with your favorite Compton Pinot Noir

Precooking the ribs reduces the time spent at the hot grill, and none of the meat flavor is lost because the juices released from the ribs are part of the barbecue glaze. This recipe will serve eight when burgers are also on the menu; it will serve four as the only main dish course. Grilled zucchini sliced lengthwise with your favorite melted cheese makes a nice accompaniment.

4 to 8 servings

Ingredients

2 pork spareribs racks (about 6 pounds total)
¾ teaspoon salt
½ teaspoon pepper
2 cups low-salt chicken broth
1 tablespoon soy sauce
2 teaspoons hot sauce (Tabasco or your favorite)

Cherry glaze

1 jar (12 oz) cherry preserves; or pit, chop, and cook down your fresh cherries
1/4 to 1/2 cup balsamic vinegar
2 tablespoons honey
½ cup water - you may need to add more liquid
2 teaspoons fresh thyme leaves (optional)

Preheat oven to 375 degrees.

Sprinkle ribs with salt and pepper. Wrap each spareribs rack tightly in foil. Arrange ribs on a baking sheet and bake until very tender, about 1 hour and 20 minutes. Cool ribs for 1 hour at room temperature.

Open foil and pour juice from ribs into bowl. If needed, skim fat off the top. You want 1 and 1/3 cups of liquid, so add broth to make up the difference. Pour into a heavy medium saucepan and boil until mixture is reduced to ½ cup, about 10 minutes. Transfer to a small bowl. Mix in cherry addition, soy sauce, and hot pepper sauce. *(Glaze can be made 1 day ahead. Cover ribs and juices separately and refrigerate.)*

Prepare barbecue (medium heat). Cut the ribs into 3 rib sections. Grill until crisp and brown, brushing frequently with cherry glaze, for about 20 minutes.