

HARMONY

CELLARS

Rayne's Famous Hoisin Garlic Ribs

Rayne is married to Mike Rice, Harmony Cellars' Sales Manager.

Rayne is an amazing chef (& wine enthusiast)!

Ingredients

- 1 Rack of Baby Back Ribs
- 1 ½ Tablespoon of Chinese 5 Spice
- 1 Tablespoon Kosher Salt
- 2 teaspoons granulated Garlic Powder
- 1 teaspoon Cayenne Pepper (optional)
- 1 Bottle **Soy Vay Hoisin Garlic Sauce**

Directions

- Preheat Oven to 285°F degrees.
 - Mix all dry ingredients.
- Place ribs on a foil covered baking sheet.
- Rub the spice mixture on top and bottom of ribs.
 - Cook 3-4 hours at 285°F degrees.
- Turn the ribs over 2-3 times. When ribs can be pulled apart, turn the oven to 375°F.
- Baste ribs with Hoisin Garlic Sauce and cook 10 – 15 min until sauce is caramelized.

**These savory, sweet ribs are the perfect match for a glass of
Harmony wine!**

3255 Harmony Valley Road Harmony, CA 93435 805.927.1625
HarmonyCellars.com info@HarmonyCellars.com