

BLACKBERRY GINGER BALSAMIC VINEGAR

BLACKBERRY GINGER BBQ SAUCE

DIP/DRESSING/SAUCES

Ingredients:

1 (18 oz.) Barbecue Sauce (your choice)

1/4 cup Twisted Trunk Blackberry Ginger Balsamic Vinegar

2 tbsp. Brown Sugar

2 tbsp. Chili Powder

1/2 tsp Garlic Powder

1/4 tsp Ground Cloves

Instructions:

This could not be an easier set of instructions!

Combine all ingredients in a saucepan and bring to a boil.

Reduce heat and simmer for 10 minutes.

Use a basting brush to brush on any chicken or meat when it is 15 minutes from completion of cook time.

RIBS W/BLACKBERRY SAUCE

MAIN

Ingredients:

4 tsp Chili Powder

4 clove Garlic, minced

1 tsp Salt

2 slabs Baby Back Pork Ribs (about 2 pounds)

2 1/2 cups Fresh Blackberries or frozen, thawed

1/2 cup Ketchup

1/2 cup Honey

1/2 cup Fresh Ginger, peeled and minced

2 tbsp. Twisted Trunk Blackberry Ginger Balsamic Vinegar

2 tsp Hot Pepper Sauce

Instructions:

Preheat oven to 400°F. Mix chili powder, garlic, and salt in small bowl; rub mixture into ribs. Place ribs on large rimmed baking sheet, meaty side up. Bake ribs 50 minutes. Meanwhile, puree remaining ingredients in blender until almost smooth. Strain blackberry puree into heavy medium saucepan; discard solids in sieve. Cook puree over medium-high heat until reduced to 1 cup, stirring frequently, about 5 minutes; season sauce to taste with salt and pepper. Brush ribs with enough sauce to coat. Continue baking until sauce browns and forms thick glaze, about 10 minutes longer. Cut slabs between bones into individual ribs. Serve with remaining blackberry sauce.

NOTE: THESE ARE SPICY