

1000 STORIES



[BOURBON BARREL AGED] ZINFANDEL

TASTING NOTES

Hints of dark red fruits
and dried herbs from the
bourbon barrel-aging

BC Liquor Stores +149636 | \$29.99

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BBQ BABY BACK RIBS

FOR BBQ SAUCE

INGREDIENTS:	1 tbsp Worcestershire sauce
1 cups ketchup.	1 tbsp apple cider vinegar
½ tsp brown sugar	1/8 teaspoon red pepper flakes
1 tbsp soy sauce	1 minced clove garlic

FOR RIBS

INGREDIENTS:	¼ cup packed light brown sugar
2 racks baby back ribs	1 heaping teaspoon fresh ground black pepper
¼ cup salt	Generous helpings of barbecue sauce

DIRECTIONS:

Whisk all BBQ sauce ingredients together in a bowl. Store in fridge. Heat grill to medium-high; lightly oil grates. Combine salt, brown sugar and pepper in a small bowl. Rub rib racks with seasoning mixture. Use a sharp knife to individually separate ribs. Place rib pieces on grill (covered) for 20 minutes and turn. Turn every 20 minutes for a total of 1 hour grilling time. Baste ribs with barbecue sauce during the last 15 minutes of grilling. Remove rib pieces from grill and baste remaining barbecue sauce on ribs, coating well.

**SERVE WITH 1000 STORIES BOURBON
BARREL AGED ZINFANDEL.**