



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## Barbecue Sauce for Spareribs

¼ cup white vinegar  
1 tsp. salt  
1 tsp. dry mustard  
1 ½ tsp chili powder  
1 cup catsup  
½ cup brown sugar  
1 tsp paprika  
¼ tsp black pepper

Combine all ingredients and pour over ribs which have been placed in a pan lined with foil. Sprinkle with garlic salt and cover with foil and seal edges. Bake at 325 degrees for 1 ½ hours, remove foil and bake another 30 minutes.

*Enjoy with a glass of*

MONTICELLO VINEYARDS  
*Jefferson Cuvee Cabernet Sauvignon*

Recipe courtesy of Eleanor Fletcher, Vancouver Island, B.C.