

Perfect summer pairing from the Trius Restaurant kitchen.



BBQ LAMB RIBS

Serves 1 (too good to share)

RIBS

¾ cup kosher salt
 ¼ cup smoked paprika
 ¼ cup crushed red pepper flakes
 ½ cup herbs de provence
 ½ cup chili powder

½ cup granulated garlic
 ¼ cup ground chili mix (ancho, chipotle)
 6 lbs lamb ribs
 chopped peanuts for garnish

RIB SAUCE

½ cup hoisin sauce
 ½ cup rice wine vinegar
 ¼ cup mirin
 ⅓ cup sweet chili sauce
 1 tbsp sriracha

Combine salt, paprika, pepper flakes, herbs, chili powder, garlic and chili mix in a small bowl. Mix until well combined, then coat lamb ribs with seasoning. Place in zip lock bag and refrigerate 4–6 hours.

Preheat oven to 275°F. Remove ribs from refrigerator, place in pan, add a little water and cover with foil. Cook for 3–4 hours, depending on thickness of ribs. Remove ribs from pan and place on sheet tray to cool for 10

minutes. Meanwhile, blend the hoisin sauce, vinegar, mirin, chili sauce and sriracha. Brush the ribs with lamb sauce and place back in oven or reheat on BBQ for 10 minutes. Continue to brush on sauce. Garnish with chopped peanuts before serving.

TRIUS CABERNET FRANC 2016

\$15.95/BOTTLE

GRAPE VARIETY: Cabernet Franc
APPELLATION: VQA Niagara Peninsula
STYLE: Medium-bodied and fruit-forward
ALCOHOL: 13%

FLAVOUR PROFILE: Garnet in colour with an aromatic bouquet of red and black berries, currants, cedar, tobacco, spice and smoke. Flavours of juicy ripe berries, dark plums and spice develop on the palate. Ripe red and black berries, black tea, cocoa powder and spice notes linger on the finish.

WINEMAKER'S NOTES: To develop the ideal colour, flavour and structure (tannin), Trius Winemaker Craig McDonald fermented the juice on skins for 7 days. It was then aged for 7 months using both French and American oak with full malolactic fermentation.

BEST SERVED: Serve at a cool room temperature of 16 to 18°C. Drink now to 2020.



FRANK DODD, EXECUTIVE CHEF
AT TRIUS WINERY RESTAURANT IN
NIAGARA-ON-THE-LAKE, focuses on the finest regional and seasonal ingredients that enhance the wines from Trius Winemaker Craig McDonald.

everyday iconic *Trius*

triuswines.com