

Spicy Spareribs

Olive oil

2 pounds pork spareribs

1/3 cup Clavo Cellars Collusion wine

5 teaspoons smoked paprika (hot or sweet)

2 cloves crushed garlic

1 teaspoon dried oregano

2/3 cup beef broth

Salt

Preheat oven to 425 for 20 minutes. Brush oil over a roasting pan. Mix 2 teaspoons salt and 2 teaspoons of paprika. Rub salt mixture over all sides of spareribs. Place on pan and roast for 20 minutes.

In the meantime, make a sauce by mixing wine, remaining paprika, garlic, oregano and broth in a small sauce pan. Stir until mixed, then simmer while ribs are in the oven.

Reduce temperature to 350 and pour fat from the pan. Pour sauce over ribs and turn to coat both sides. Roast for another 45 minutes. Baste ribs with sauce in pan at 25 minutes into cooking. Place spareribs in a serving dish and drizzle sauce from pan over the top of the ribs.