

Buffalo Ribs with Merlot BBQ Sauce

Ingredients:

2 racks (about 4 lbs.) bison ribs

salt, pepper and coarsely ground garlic powder to taste

Bast with Merlot barbecue sauce—see preparation below—or your favorite barbecue sauce

Directions:

- Place bison ribs meat side up on roasting rack in pan. Season to taste with salt, pepper and garlic powder. Roast in preheated 375°F oven for 30 minutes. Reduce heat to 325°F and roast additional 30 minutes.
- After 60 minutes of roasting, roast additional 30 minutes, basting ribs generously every 10 minutes with Merlot barbecue sauce.
- Cut between ribs and serve.

Merlot Barbecue Sauce:

2/3 cup catsup

¼ cup dark brown sugar, packed

2 Tbsp Merlot wine

2 Tbsp Worcestershire sauce

1 Tbsp cider vinegar

2 tsp chili powder

2 tsp dry mustard

1 tsp ground mace or nutmeg

½ tsp salt

¼ to ½ tsp red pepper sauce

Directions:

In small bowl, combine all ingredients.

Makes about 1 ¼ cups of sauce.