

# WAIPAPA BAY

## OVEN-BAKED RIBS

*PAIR WITH WAIPAPA BAY ROSÉ*



**SERVES: 8**

### **INGREDIENTS:**

2 teaspoons Original Spike seasoning (find in your local natural food store, a mix of 39 seasonings)  
1 teaspoon Ac'cent seasoning (again, look in your natural food store)  
½ teaspoon freshly ground black pepper  
5 racks baby back ribs (about 5 pounds total)  
6 garlic cloves, minced  
2 large jalapeño peppers, minced  
1 green bell peppers, seeded and thinly sliced  
2 red bell peppers, seeded and thinly sliced  
2 yellow bell peppers, seeded and thinly sliced  
2 large onions, halved and thinly sliced

### **HOW TO MAKE IT:**

In a cup, combine the Spike and Ac'cent seasonings and the pepper. Sprinkle ¼ teaspoon of this seasoning mixture on each side of each of the rib racks. In a small bowl, combine the garlic, jalapeños, and remaining seasoning mixture. Rub the garlic mixture on the top and bottom of the ribs.

Line a large roasting pan (17-x-11 inches) with enough heavy-duty foil to wrap all the ribs. Spread a layer of bell peppers and onions on top of the foil. Place 2 rib racks side by side on top of the vegetables. Continue to layer the peppers and onions and ribs. Tightly wrap the ribs in the foil and refrigerate for 2 days.

Remove the pan from the refrigerator and let stand at room temperature for 30 minutes. Preheat the oven to 400 degrees. Before placing the ribs in the oven, reduce the oven temperature to 300 degrees. Bake the foil-wrapped ribs for 6 to 8 hours. Remove the ribs. If there are any pan juices, spoon off and discard the fat, reserving the juices. Cut each rack into 3 sections and serve with the vegetables and any pan juices.