

COLLIN'S COLUMN



Bordeaux and Barbeque Pairings: Lip Smacking Ribs and Bordeaux from Store 71 - Wesleyan in West University, Houston

by Collin Williams



You know what they say about creating monsters! The Bordeaux and Barbeque concept that we've developed within Spec's has become an absolute Monster! Every store within the chain is getting involved

in their own way and personalizing their store to adapt to your needs, opinions, wants, and input.

This week's newsletter is featuring our great staff at the Spec's neighborhood store in West University. Mark Hensley, Kitchen Manager, has really been a great addition to our Spec's culture by adding a foodie twist on the way wine and food intermix harmoniously. His recent recipe for pork ribs will make your mouth water! And, check out the wine pairing – sure to be a showstopper!

So, next time you're at Spec's Wesleyan stop by and say "hi" to Mark and let him know how the pairing went. Also, check out this food and wine pairing on our Facebook page!



Mark Hensley's Dry Rub Pork Ribs paired with Chateau La Confession Bordeaux 2005

2 Slabs of pork ribs (not Baby Back Ribs)
2 Lemons
3/4 cups Mark's Dry Rub (*Recipe at end*)
Your favorite BBQ sauce

24 Hours before cooking ribs: Wash in cold water. Lay ribs out with bottom side up. Squeeze 1/2 lemon on bottom side of each slab being sure to strain seeds. Sprinkle 3T of Dry Rub on each slab. Massage into meat. Turn ribs over. Repeat lemon and Dry Rub process. Place each slab on an individual foil sheet. Close foil around slabs tightly. Place on baking pan and place in refrigerator until ready to cook. Pre-Heat oven to 350 degrees. Place ribs in oven still sealed in foil. Cook 45 min. Rotate pan 180 degrees in oven. Continue to cook 45 more minutes. Remove from oven. Open foil to expose ribs. Brush ribs liberally with BBQ sauce. Cook 10 minutes. Remove from oven, let rest 5- 10 min, cut and enjoy.

Mark's Dry Rub:

1 cup Paprika
1/3 cup Onion Powder
1/3 cup Ground Pepper
1/4 cup Garlic Powder

Mix ingredients well. This will make more than you use for the recipe. Place remaining rub in a sealed container for future use.

Do not use any salt because it draws the moisture out of the meat.



Chateau La Confession Bordeaux 2005

(St. Emilion)

\$59.84 cash

This blend of 49% Merlot, 48% Cabernet Franc, and 3% Petite Verdot, is still very young. Swirling and slurping brings out the sweet dark red and dusty black fruit accented with pencil shavings, dust, tobacco, and dark spice. It is chewy-dense with fine weight in the mouth. Delicious and still improving! 🍷



Please email me at collinwilliams@specsonline.com with feedback.