



recipe of the month

Irish red BBQ ribs

A

- 2 racks pork back or side ribs
- 1 L Irish red beer
- ½ cup malt vinegar

B

- 1 tbsp black pepper
- 1 tbsp salt, kosher
- 1 tbsp paprika
- 1 tbsp brown sugar
- 1 tbsp savoury

C

- 2 cups apricot jam
- 1 tbsp grated ginger
- 2 tbsp chipotle paste
- 1 orange, zested and juiced

Place ribs in large zip lock bag, and pour the beer and the vinegar into the bag. Seal and let sit in the refrigerator for 6 hours or overnight.

Remove meat from bag, and transfer liquid to pot and save. Mix part **B** together and rub the meat well with the dry spice blend.

Cooking wise, the mantra should be slow and low. Whether you use a smoker, or a BBQ, or your oven, the basic principle is the same. Place the meat in a roasting pan, cover, but leave some ventilation for steam, and cook for at least 5 hours at low heat, about 200-250 °F. While ribs are cooking, bring marinade liquid to boil in pot, add part **C** and simmer. Blend with hand blender until smooth. Set aside to cool.

To finish, pull the ribs out of the pan, they should be tender, but not falling apart. Brush liberally with the sauce, and bake or bbq for 20 mins, brush with the sauce several times to build a nice coat.

Serve with a pint of Irish red beer.



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