

Barbeque Pork Ribs

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 4 hours

Chef's Notes

I've been making ribs in one form or another for years. Problem is I've never written this recipe down so subsequently I change this recipe every time. I don't alter the method of slow cooking in liquid in the oven and finishing on the BBQ though, that's untouchable. We love this with corn on the cob and any other food that require your hands to eat and dental floss on the table as a condiment.

Step 1: Dry Rub

- 1/2 cup brown sugar
- 1 tbsp dry mustard
- 2 tbsp lemon pepper
- 1 tbsp dry oregano
- 1 tbsp chili powder
- 1/2 tbsp paprika
- 1/2 tbsp thyme
- 1/2 tsp coriander
- 1/2 tbsp crushed chile flakes
- 2 to 3 lb pork side ribs
- 1/2 tbsp sea salt

In a bowl mix all the dry ingredients. I like to cut up the large rib pieces into manageable four or five rib chunks. Pour the dry mix onto a plate and rub the ribs in it. Be sure to work the spice all over the ribs with your hands. Place all the spiced pieces into a large oven proof baking dish and let them sit in the fridge for a few hours. The longer the better and after only a half hour you'll see all those spices will now have turned into a sticky wet syrup coating the ribs. After a hour or so sear the meat in a hot pan with a little olive oil. Your not cooking the ribs, just caramelizing the outside and giving them colour.

Step 2: Marinating Option #1

- 2 cans of Guinness

I personally enjoy using Guinness as my beer of choice but any beer will work. Pour one can over the ribs in an oven proof dish. What ever braising liquid you use should fill the baking dish till about 3/4 of the ribs are submerged.

Step 3: Add some flavor

- sprigs of rosemary
- few cloves of garlic

I like to toss in a sprig of rosemary and a couple garlic cloves that you've removed from the paper outer layer and cracked with the side of your knife.

Cover with foil.

Step 4: Marinating Option#2

- Apple cider (or apple juice)

As an alternative apple cider is fantastic to marinate in as well. Apple and pork are good friends and that apple flavor does give the ribs a subtle fruity flavor. Follow the same instructions as above. Fill till 3/4 of the ribs are submerged.

Step 5: Oven time

Place them into a 250 degree oven for three hour.

Step 6: Rotate

At the one hour mark take out the ribs and turn them all over in the juice and place back in the oven for another hour and a half. At this point these ribs are well cooked and all the sinewy tissue should be broken done. The meat will literally fall off the bone.

Open that second can of beer, enjoy.

Step 7: BBQ

- 1 cup bbq sauce

Heat your grill to high heat. The ribs are already well cooked so all your doing is giving them a real tasty grilling to finish them off. This won't take long so this is no time to leave them unattended.

Best to remove them from the fat filled juice they've been basting in and pat them dry to avoid flare ups. Be sure to always oil your grill so the meat won't stick.

As soon as you get them on the grill cover the top side with your favorite BBQ sauce liberally. Flip over in a couple minutes and do the same to the other side. Now let them rest for a few minutes. This will suffice as a good dinner bell because if the smell doesn't bring them to the table nothing will.