



# RECIPE'S

REAL FARMERS, REAL BUTCHERS



## BBQ Pork USA Ribs

### Ingredients

#### BARBECUE RUB FOR RIBS:

- 2.5 tsp paprika powder
- 2 tsp garlic powder (*sub with onion powder*)
- 1.5 tsp onion powder (*sub with garlic powder*)
- 1 tsp cayenne pepper (*omit for not spicy*)
- 1.5 tsp dried thyme
- 1.5 tsp dried oregano
- 1.5 tsp salt
- 0.5 tsp black pepper

#### RIBS

- 2 - 2.5kg (2 racks)
- 3/4 cup sweet alcoholic apple cider (hard cider)
- 1 tbsp olive oil

#### HOMEMADE BARBECUE SAUCE

- 1/2 cup apple cider vinegar
- 1 1/2 cups tomato Sauce
- 1/2 cup water (*or use remaining apple cider!*)
- 1 1/2 tbsp molasses ,
- 1/3 cup brown sugar
- 2 tsp mustard powder
- 1 1/2 tsp garlic powder
- 2 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp Tabasco or cayenne pepper (*optional, for spiciness*)







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## *Procedure*

1. Combine the Rub ingredients and rub onto both sides of the ribs (most on meaty side). Set aside to marinate for 20 minutes (or overnight).
2. Preheat oven to 160°C/320°F (all oven types).
3. Place ribs on a tray in a single layer. Pour apple cider underneath the ribs, cover with foil then bake for 1 hour 30 minutes or until the meat is pretty tender.
4. Remove from oven, turn up to 180°C/350°F. Remove foil, drizzle with olive oil, then return ribs to oven for 15 minutes or until rub becomes nice and crusty.
5. Line a new tray with foil then baking / parchment paper (you'll thank me later).
6. Remove ribs from oven, transfer to lined tray. Pour any juices from tray over the ribs.
7. Flip ribs so the bonier side is up. Slather with Barbecue Sauce, then bake 10 minutes.
8. Remove from oven, then turn ribs over so the meaty side is up. Slather with Barbecue Sauce, bake 5 minutes. Repeat 2 or 3 more times until you've got a thick glaze on the ribs.
9. Cut ribs into individual or multiple rib portions and serve with remaining Barbecue Sauce!

## **BARBECUE SAUCE**

1. Place all ingredients in a saucepan and simmer over medium heat, stirring occasionally, for 45 minutes or until thickened.
2. Adjust to taste: sweetness with brown sugar / honey, salt and sour with vinegar. Use for glazing ribs and as a sauce for serving.