

Barbecue Ribs (page 1 of 2)

Barbecue Sauce for Pork Spare Ribs

25g butter,
1 tbsp olive oil,
60ml peanut oil
600ml tomato puree,
400g brown sugar
120ml Worcestershire sauce
30ml white wine vinegar
1 onion, peeled and finely chopped
4 cloves garlic, finely chopped
1 tbsp chilli powder, 1 tbsp paprika

Heat butter and olive oil in a large pan over medium heat. The butter should begin to bubble and foam as it heats. Once the foam subsides, add onions and sauté over medium heat for five minutes, until just soft. Add garlic and sauté for one minute. Add tomato puree, brown sugar, Worcestershire sauce, white wine vinegar, chilli powder and paprika and bring to a simmer. Cook on a low heat uncovered until thickened, (about one and a half hours). Remove from heat, let cool and separate 240ml of sauce to be used to baste and 720ml to be served as sauce on the side. Refrigerate until ready to use. This sauce will be used to baste the ribs during the final 10 minutes of cooking time on the barbecue.

Dry Rub for Barbecue Pork Spare Ribs

2 tbsp salt,
2 tbsp freshly ground black pepper
2 tsp cayenne pepper,
3 tbsp brown sugar
1 tbsp ground cumin,
2 tsp ground allspice
2 tbsp chilli powder,
3 tbsp paprika
2 tsp garlic powder,
1 tsp English mustard powder
Combine all ingredients and set aside.

Barbecue Ribs (page 2 of 2)

Barbecue Pork Spareribs

3.5kg pork spareribs, about 3 or 4 full racks

200g dry rub (from recipe alongside)

240ml barbecue sauce, with the remaining 720ml set aside (from recipe alongside)

Tin foil

Paper bags

Place a drip pan filled with water in the barbecue for the ribs to cook above. If using a gas grill, place the pan to one side and only light half of the burners. If using charcoal, get the coals hot and spread them out from the middle, creating a well for the drip pan to sit in. Rub pork spareribs with dry rub mixture. Check barbecue to see if it's reached the proper temperature, 100C. Place ribs on grill over drip pan, close barbecue lid and cook for about 1½ - 2 hours at 100C. Turn ribs every 20-30 minutes, adding coals or adjusting gas to maintain a steady 100C. Some fluctuation is unavoidable, particularly if using charcoal, but the goal is to stay between 100-110C. Begin basting ribs with sauce in the final 10 minutes of cooking time (after about 1½ hours). Any earlier and the sauce will simply dry out. Once the ribs are cooked, wrap them tightly in tin foil and place inside paper bags. Set aside for 30 minutes to allow them to steam and tenderize the meat further without overcooking. Remove and serve with remaining sauce on the side.

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