



# Sticky Smoky Pork Ribs

## INGREDIENTS

- 2 racks of baby back pork ribs
- 1 bottle dark beer
- 2 cups apple juice
- 1 tbsp blackstrap molasses

### Glaze

- ½ tbsp sweet paprika
- ½ tbsp cumin ground
- 1 tsp garlic powder
- 1 tsp smoke powder (or use smoke paprika instead)
- 1 tsp chipotle flakes (or dried chili flakes)
- ⅓ cup brown sugar
- ⅓ cup Bourbon
- ⅓ cup Malt vinegar
- ⅓ cup ketchup



Serves: 2



Prep Time: 10 min



Cooking Time: 1 ½ - 2 hr

## METHOD

1. Place beer, apple juice, molasses and ribs into a large stock pot and cover with cold water (just enough to cover the ribs). Bring to the boil and reduce to a simmer.
2. Simmer until the meat starts to soften (about 1- 1.5 hours). During the cooking, ensure ribs are submerged under the liquid (if not, re-adjust or add more water). Best way to check is to cut one off and taste it.

In the meantime, prepare the glaze

3. Warm up a small saucepan and heat up all the dry spices (except for the smoke powder), for a few seconds to intensify the flavours. Be careful to not let it burn.
4. Add the brown sugar to the saucepan and let it start to melt: the mixture should become sticky. Then add the vinegar and bourbon and bring to the boil for about 15 seconds. Finally add the ketchup and smoke powder. Mix well, bring to the boil one more time, then take it off the heat and reserve.
5. Preheat the oven to 200C.
6. Once the ribs are cooked, soft and delicious place them on a resting rack and brush some of the glaze all over it. Bake for a few minutes or until the glaze has dried. Then brush it again and repeat until the ribs are nice and sticky and have started to caramelize.

Enjoy!



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