



Barq's Root Beer Glazed Pork Spare Ribs

Ingredients:

4 lbs baby back pork spare ribs
1/2 lb brown sugar
1 tbsp Chipotle chili powder
1 tbsp ginger powder
1 tbsp black pepper
1 tbsp garlic salt
2 ea Shiner Bock Beers

1. Toss all the dry spices into a bowl with the brown sugar.
2. Then, massage it all into the ribs both front and back.
3. Place the ribs in a smoker for 45 minutes using Mesquite or Oak wood chips.
4. Remove ribs from smoker.
5. Lay flat on a wire rack in a roasting pan.
6. Pour Shiner Bock over them.
7. Gently cover them tight with foil.
8. Proceed to cook at a low temperature 275 degrees for about 4 hours until ribs are tender and fall off the bone.
9. When ribs are ready remove from heat and layout to cool off.

Barq's Root Beer Glaze Ingredients:

1 tsp olive oil
2 ea cans of Barq's Root Beer
1 cup Ketchup
1 tbsp fresh chopped garlic
1 tbsp fresh chopped ginger
1 tbsp Thai Chile (Sambal), spicy
1 tbsp lime juice
1 cup brown sugar
1 tbsp honey

1. Saute the ginger and garlic.
2. In a tsp of Olive oil, add the remaining ingredients and simmer until thick BBQ sauce consistency.
3. Brush this BBQ sauce generously on the ribs.

4. Place on an open flame grill (charcoal is recommended).
5. Reheat ribs slowly while continuously brushing with glaze and turning the ribs when fully hot.
6. Bon appetite from Chef Phil.