



Grill Ribs

RED-EYE RIBS

2 tbsp (25 mL) chili powder	2 cans (355 mL each) beer
1 tbsp (15 mL) paprika	2 cups (500 mL) barbecue sauce
1 tbsp (15 mL) cumin	1/2 cup (125 mL) water
1 tsp (5 mL) salt	2 tbsp (25 mL) packed golden brown sugar
1/2 tsp (2 mL) freshly ground pepper	4 tsp (20 mL) instant coffee granules
4 lb (2 kg) pork back ribs	

To prepare rub, combine chili powder, paprika, cumin, salt and pepper. Spread rub over both sides of ribs. Place ribs in a large disposable foil roasting pan. Let stand for 15 minutes. Pour beer over ribs. Cover pan tightly with heavy duty foil. Place pan directly on barbecue grid. Cook ribs, with lid down, over low heat on natural gas barbecue for 1 - 1 1/4 hours or just until ribs are tender. Meanwhile, to prepare sauce, combine barbecue sauce, water, brown sugar and coffee in a saucepan. Bring to a boil. Reduce heat and simmer until sauce is slightly thickened, about 10 minutes. Reserve half of sauce to serve with ribs; use remainder to baste ribs. Remove ribs from pan; discard beer. Place ribs directly on barbecue grid. Grill ribs over low heat on natural gas barbecue, turning occasionally and basting with remaining sauce, for 20 - 30 minutes or until ribs are richly glazed. Cut into serving pieces. Serve with reserved sauce. Serves 4 - 6.

ZESTY RIBS

2 cups (500 mL) ketchup	1/4 cup (50 mL) Worcestershire sauce
1/2 cup (125 mL) lemon juice	1 clove garlic, crushed
1/2 cup (125 mL) packed brown sugar	1/2 tsp (2 mL) salt
1 tbsp (15 mL) prepared mustard	1/4 cup (50 mL) hot pepper jelly
1/2 cup (125 mL) chopped onion	6 1/2 lb (3 kg) pork spareribs

Combine all ingredients except ribs in a saucepan and simmer, stirring occasionally, for 20 minutes. Grill ribs over low heat on natural gas barbecue for 45 - 60 minutes. Brush ribs with sauce during last 15 - 20 minutes of cooking. Serves 6.

Cook's Note: Marmalade plus several dashes of hot pepper sauce may be exchanged for hot pepper jelly.

RIBS KUN KOKI

4 lb (2 kg) meaty pork ribs	1/4 cup (50 mL) lime juice
1/2 cup (125 mL) ketchup	1/4 cup (50 mL) soy sauce
1/4 cup (50 mL) honey	

Grill ribs over low heat on natural gas barbecue, turning several times, for 1 hour or until meat is almost tender. Combine remaining ingredients (ketchup through soy sauce) in a small saucepan; brush sauce over ribs. Continue grilling, turning and basting with sauce, for 10 minutes or until meat is tender and richly glazed. Cut into serving pieces. Serves 4 - 6.

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MAPLE GLAZED RIBS

4 lb (2 kg) pork back ribs	1/3 cup (75 mL) soy sauce
1 cup (250 mL) maple-flavoured pancake syrup	3 tbsp (40 mL) rice vinegar
	2 cloves garlic, crushed

Grill ribs over low heat on natural gas barbecue for 1 hour, turning several times, until meat is almost tender. Meanwhile, to prepare sauce, combine remaining ingredients (syrup through garlic) in a small saucepan. Place saucepan on a side burner or directly on barbecue grid. Bring mixture to a boil, reduce heat and simmer until mixture is thickened and reduced by half. Brush sauce over ribs. Continue grilling for 10 minutes, turning and basting with sauce until meat is tender and richly glazed. Cut into serving pieces. Serves 4 - 6.

COLA GLAZED RIBS

8 cups (2 L) cola	1/2 tsp (2 mL) Worcestershire sauce
4 lb (2 kg) pork back ribs	1/4 tsp (1 mL) green pepper sauce
1/4 cup (50 mL) ketchup	1/4 tsp (1 mL) dry mustard

To prepare cola syrup, bring cola to a boil in a nonreactive saucepan; reduce heat and simmer, stirring occasionally, until cola is syrupy and reduced to 2 cups (500 mL). Cool completely. Reserve 1/2 cup (125 mL) of cola syrup for sauce. Place ribs in a shallow nonreactive baking dish; pour remaining cola syrup over ribs. Cover and refrigerate, turning ribs occasionally, for 24 hours. To prepare sauce, combine reserved cola syrup with remaining ingredients (ketchup through dry mustard). Remove ribs from cola syrup; discard cola syrup. Grill ribs over low heat on natural gas barbecue for 1 hour, turning several times, until meat is almost tender. Brush sauce over ribs. Continue grilling for 10 minutes, turning and basting with sauce, until meat is tender and richly glazed. Cut into serving pieces. Serves 4 - 6.

Cook's Note: Do not use diet cola in this recipe.

CHILI RUBBED RIBS

2 tbsp (25 mL) chili powder	1/2 tsp (2 mL) thyme, crumbled
2 tbsp (25 mL) sugar	1/2 tsp (2 mL) dry mustard
1 tsp (5 mL) salt	4 lb (2 kg) pork back ribs

Combine chili powder, sugar, salt, thyme and dry mustard. Rub mixture over both sides of ribs. Let stand for 10 minutes. Grill ribs over low heat on natural gas barbecue, turning occasionally, until ribs are brown and tender, about 1 1/4 hours. Alternatively, place ribs in a shallow roasting pan and bake at 300°F (150°C) for 1 1/2 hours. Serves 4 - 6.

MADRAS RUB

Rubs are seasoning mixtures applied to foods to flavour them before grilling. Pat a rub firmly onto the surface of the food to ensure seasonings in the rub adhere well. Try this colourful seasoning blend on pork or chicken.

1/4 cup (50 mL) sugar	1 tsp (5 mL) freshly ground pepper
2 tsp (10 mL) paprika	1/2 tsp (2 mL) salt
1 tsp (5 mL) curry powder	1/4 tsp (1 mL) cayenne pepper

Combine all ingredients. Store in an airtight container in a cool dry place. Makes 1/3 cup (75 mL).