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STEAMING HOT BBQ RIBS

Finger lickin' good ribs!

Our Steaming Hot BBQ Ribs are tangy, hot & sweet, perfect for special occasions where you don't mind getting your hands a little dirty.

Heat Level



Servings

4

Prep Time

30 mins

Cook Time

30 mins

INGREDIENTS:

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- 1.36KG - 1.81KG baby back ribs
- 1 tbsp. kosher salt
- 1 tbsp. ground chili
- 1 tbsp. paprika (sweet, hot or smoked)
- 1/2 tsp. freshly ground black pepper
- 2 tsp. Colman's Mustard Powder
- 1 tbsp. brown sugar
- 1 tsp. ground cumin
- 1 tsp. onion powder
- 3/4 cup Ketchup
- 2 tbsp. brown sugar
- 1 tbsp. apple cider vinegar
- 2 tsp. Worcestershire sauce
- 1 tsp. Colman's English Mustard

INSTRUCTIONS

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Preheat oven to 120°C.

Pat the ribs dry with paper towels then using a knife (careful now!), remove the thin membrane (ew) attached to the underside of the ribs. Cut the rack (or racks) of ribs into two pieces of roughly the same size.

Combine all the dry seasonings to make the rub. (i.e. Take your ribs to dinner because you're gettin' to 1st base tonight - lol!) Using your hands, season all sides of the ribs with it. Place the ribs on a sheet of tin foil, then fold and wrap the foil to create a sealed packet. Place on a baking sheet on the center rack in the oven.

Bake for approximately 2 1/2 - 3 hours or until fork tender.

Meanwhile in a mixing bowl whisk together the ketchup, brown sugar, apple cider vinegar, Worcestershire sauce and Colman's English Mustard to make the sauce.

Raise the oven temperature to 190°C, remove the ribs from oven and drain any grease from packet. Place the ribs on a foil lined rimmed baking sheet meaty side up, slather with the sauce and return to the oven and bake un-covered for an additional 30 minutes or until sticky and glazed. Cheers to you!

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