

Beer and Honey Braised Spare Ribs

Prep time: 15 min

Cook time: 3 hrs

Yield : 4-6 servings

Ingredients

1 rack Deck Family Farm spare ribs

¼ cup brown sugar

1 tsp cumin

1 tsp paprika

½ tsp garlic powder

½ tsp onion powder

½ tsp black pepper

1 tsp salt

½ cup olive oil

¼ cup apple cider vinegar

2 tbsp brown mustard

5-6 dashes worcestershire

5-6 dashes tabasco

2 tbsp honey

1 beer



Directions

1. Preheat oven to 325, take ribs out of packaging and dry off with towel.
2. Combine all spices and sugar and mix thoroughly. Apply to the ribs and rub in, then let sit in refrigerator for 4-6 hours if you have the time.
3. Combine all liquid ingredients and mix until homogenous.
4. Move the ribs to a shallow roasting pan, add braising liquid, and cover tightly with foil.
5. Let ribs cook for 3 hours or until desired tenderness is achieved.
6. *optional step* place ribs on a preheated grill to sear the ribs, and baste with leftover braising liquid.
7. Let rest for 5 minutes before cutting and serving.

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