

Mid Summer Ribs



Ingredients

3 or 4 1- 2 lb. Racks of Baby back ribs

Q'n Canucks Rib Rub
2 Large Onion
2 Large Green Peppers
2 Large Red Peppers
2 Jalapeno peppers

Rib Broth

1 1/2 cups of Yellowtail Shizar
2 cans beer (I used Bud Light Lime)
2 cups of your favourite rib sauce
2 cloves Garlic chopped (1 tablespoon)

1 Large roasting pan

Prep

Remove rib membrane and rinse ribs before applying Rub. Prepare vegetables (slice 3/8 thick) and use half to cover bottom of pan. Place ribs on layer of vegetables meat side down, and then cover with remaining vegetables.

Mix Shizar, beer, rib sauce and garlic then pour into pan. Cover pan with tin foil.

Preheat BBQ/or Oven to approximately 345 – 400 F.
Place on upper rack on BBQ if possible, if not check broth after 1 hour of cooking. If you need more broth just add a can of beer.

Cook time 2 ½ - 3 hours, or until meat is fall off the bone.

Cooks notes:

With tongs remove bones from ribs, place meat and vegetable into large bowl and serve.

Remaining broth can be thicken and served as a sauce.

Removing membrane from rib is easy. With a paper towel start at the narrow end of ribs and rub the corner near the bone and pull off membrane. Check link <http://www.youtube.com/watch?v=A9pIB5BYhj8>