

*Texas Style  
Beer Barbecued  
Back Ribs*



It's difficult to decide whether to use our Cajun Spiced Sauce or our Texas style Beer Barbecue Sauce when making this recipe. Either is appropriate and will make fabulous ribs. The big question is what cut of meat to purchase. We like baby back ribs because they are consistently good quality and have less fat than other ribs. It's a difficult choice though, because country style ribs have a great deal more meat. Whatever cut you choose, pre-cooking them in a slow oven or steaming them, will produce a succulent tender rib. So take the time to incorporate this all important step. Serves 4-6.

*ingredients*

<b>2 racks</b>	Back Ribs- approximately 1 pound per side
<b>2 - 4 Tbsp</b>	<b>Rub for BBQ</b>
<b>4 - 6 cups</b>	Beef stock or water
<b>½</b>	Fresh Lemon- cut into 4 wedges
<b>2 whole</b>	Garlic Cloves- peeled
<b>2 Tbsp</b>	<b>Beer BBQ Sauce</b>
<b>0 - 4 Tbsp</b>	<b>Rub for BBQ</b>
<b>½ - 1 cup</b>	<b>Beer BBQ Sauce</b>
<b>1/4 cup</b>	<b>Roasted Garlic Olive Oil</b>

*instructions*

1. Preheat the oven to 300°F.
2. Using your hands rub the Rub for BBQ on both sides of the back ribs. Let sit at room temperature for ½ hour.
3. In a baking dish with a rack, place the beef stock, lemon wedges, Beer BBQ Sauce and garlic cloves. Place the ribs, meaty side up and overlapping if necessary, on top of the rack and cover with a lid or foil. Steam for 2 - 3 hours or until the meat breaks away from the bone.
4. Remove the ribs from the baking dish. If you like hot and spicy ribs, rub 1 - 4 Tablespoons more Rub for BBQ on the ribs. If you find the Rub for BBQ too hot avoid using it at this stage or cut it with equal amounts of all purpose flour. The rub will naturally adhere to the moist meat but feel free to rub it in with your hands.

The ribs can be prepared to this point up to 2 days ahead. If you are not planning to BBQ the same day let the ribs cool . Tightly wrap them in tin foil and place them in the fridge.

5. Preheat the BBQ to medium high heat. Arrange the following to take to the BBQ:

- ½ cup of Beer BBQ Sauce in a bowl
- Steamed Ribs - room temperature or directly from the steaming process
- 1/3 cup Roasted Garlic Olive Oil in a dish
- Tongs
- BBQ brush
- Clean dish to place the cooked ribs on

6. Brush Roasted Garlic Olive Oil on the grill to prevent sticking. Arrange the ribs on the grill, meaty side up. Coat the ribs generously with Beer BBQ Sauce. Close the lid and cook until hot and the sauce starts to glaze, approximately 20 minutes. There is no need to turn the ribs during cooking. Remove from the grill. Cut into serving sizes and serve immediately. These succulent ribs should be eaten with you hands. They can be messy so it is a good idea to put finger bowls with warm water and lemon at each table setting.