

Sticky Asian Beef Ribs



INGREDIENTS:

- > 1kg beef ribs

RUB:

- > 2 tbsp brown sugar or coconut sugar
- > 2 tbsp smoked paprika
- > 2 tbsp pink salt
- > 1 tsp garlic powder
- > 1 tsp onion powder
- > 1/4 tsp Chinese five spice and white pepper
- > 1 tsp cayenne pepper or red pepper flakes

MARINADE/GLAZE:

- > 1 tbsp sesame oil
- > 1/3 cup hoisin sauce or ketchup
- > 1-2 crushed garlic cloves
- > 1 tbsp grated fresh ginger
- > 2/3 cup brown sugar or coconut sugar
- > 1/2 cup soy sauce
- > 1/3 cup rice vinegar
- > 1/4 cup honey
- > 1 tsp red pepper flakes

METHOD:

1. Light a fire and let it burn until the BBQ reaches the correct temperature.
2. Ensure the ribs are at room temperature before BBQing. Generously rub the ribs with the spice mixture until well-coated, then wrap them in foil. Alternatively, you can BBQ the ribs directly (but not over direct heat) to prevent burning.
3. If using a Weber-style BBQ, cover with the lid and cook for about 20 minutes. After removing from the foil, glaze the ribs and cook for an additional 10 minutes or so before removing from the grill.
4. Serve the ribs with your choice of sides and extra glaze, if desired.