

BBQ Ribs



Ingredients:

For the Ribs:

Any Style of Ribs-Baby Back Ribs, Spare Ribs, Beef Ribs Etc.

The BBQ Chef: Char-IT Fresh Mediterranean Dry Rub

For the Sauce:

16 oz. -Plain Greek Yogurt (such as Fage)

10 oz. Jar-Mina Harissa Sauce (mild or spicy to personal preference)

1 Large Bunch of Fresh Mint Julienned

1 TBSP. Alessi Coarse Sea Salt



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Chef Bill
Walt Churchill's
Markets

To Make:

Pre-heat oven to 300 degrees

Coat ribs with dry rub, place in a roasting pan and seal tight with foil.

Bake at 300 degrees for 2 hours-Allow to cool in refrigerator with cooking juices for two hours (overnight is best) to allow the meat to rest so it doesn't fall apart with it hits the grill.

Mix the all the sauce ingredients together in a mixing bowl with a whisk until well blended (This will keep 4-6 weeks covered in the refrigerator)

Finish the ribs on the grill, preferably over charcoal or wood chips. Use the juices in the roasting pan to baste while grilling. Adding some Olive oil if necessary

When the Ribs are done let them rest about 5 mins, cover with the already made sauce or serve the sauce on the side for dipping.

You can find all the quality ingredients for this and our other amazing recipes at our Maumee or Perrysburg location.