



AMERICAN PORK RIBS

INGREDIENTS

1 kg Pork Ribs, trimmed
Foil
Baking Paper

MARINADE

Dry rub – American Texan Style Rub
Butter
Sauce – BBQ Glaze sauce

METHOD

1. Set the CrossRay electric barbecue temperature at 580 °F or 300°C. This should take around 5-10 minutes depending on outdoor temperature.
2. Remove the membrane from ribs and trim any excess fat off the sides.
3. Place enough foil and baking paper on your preparation area to enable the pork rib to be wrapped securely with the foil on the bottom so when the meat is wrapped, the baking paper is touching the meat not the foil.
4. Place pork ribs on baking paper and cover meat with your preferred dry rub (American Texan Style Rub). Turnover and repeat the process. Place small 1 cm cube or slices of butter on top of the ribs and some extra virgin olive oil (if you prefer not to, then suggest you add a little more butter to your liking). Once done, wrap the ribs with the baking paper first, followed by the foil. To get a complete seal, add another piece of foil, folded the opposite direction.
5. Once barbecue has reached its temperature, place the wrapped pork rib (making sure you do not rip the foil) on to the top grill. Close lid and allow 1 hour for ribs to cook (time will also depend on the thickness of the ribs). There is no need to open the hood at any time.
6. After one hour, remove the pork rib from the barbecue and transfer to tray and remove foil. Brush one side of the ribs with your BBQ glaze and return to the top grill to cook for a further 5-10 minutes with the hood down. Turn over after 5-10 minutes and glaze other side of pork rib and cook for a further 5-10 minutes with the hood down.
7. Remove ribs from the barbecue and plate up as desired.

3 SERVES | COOK 70 MINUTES

ELECTRIC

