



Glazed BBQ Ribs

Makes: 2-4

Prep time: 20 minutes

Cook time: 1.5 hours

These ribs are glazed with a classic barbecue sauce, which is very simple to make using store cupboard ingredients. We start the ribs indoors, which seasons them well and also speeds up the cooking process.

2 racks baby back ribs:

For the rub

- 1 tablespoon paprika
- 1 tablespoon light brown sugar
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons oregano
- 2 teaspoons sea salt
- 1 teaspoon smoked paprika

For the rub

- 8 tablespoons ketchup
- 80g light brown sugar
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- ¼ teaspoon smoked paprika
- ½ teaspoon chilli powder

Method:



1. Combine ingredients for rub in a bowl and mix through to combine thoroughly. Set aside for later use.

2. Lay the ribs bone side up on a chopping board. Remove the thin, silvery membrane on the back of the ribs by easing the tip of a knife under it, then pulling to remove.

3. Bring a very large pan of boiling water to the boil and salt it heavily. Add the ribs and bring to a simmer, skimming off any scum that rises to the surface. Simmer for 1 hour.

4. Combine the BBQ sauce ingredients in a small saucepan and bring to a simmer. Simmer until everything is well combined - a couple of minutes.

Method Continued:



5. Once the ribs have been simmered for an hour, coat them lightly all over with the rub.

6. Heat two gas burners on the Jupiter Outback BBQ and set the heat to low-medium. Place the ribs on the opposite side of the grill to the heat and glaze with sauce.

7. Cook for around 30 minutes to an hour, glazing the ribs several times.

8. The ribs are ready when the meat is pulling back from the bone a little and they have a good glaze all over. Cut a rib off to test if you are not sure. Enjoy!

