

The "Oh Yeah Baby" Back Ribs



Description

This barbecue beef rib recipe will make you say "oh yeah" through the whole meal. The sauce is sweet, spicy, and slightly tart from the apple cider vinegar. Try it at your next cookout. Your guests will definitely be back for more.

4 - 6 Serves **15** Mins Prep

90 Min Cook **450** Calories Per Serving

Ingredients

- For the Basting Sauce:
 - 1 cup tomato sauce
 - 1 cup barbecue sauce (your favorite brand)
 - 1/4 cup cola
 - 2 tablespoons honey
 - 2 tablespoons brown sugar
 - 1 tablespoon apple cider vinegar
 - 1/2 teaspoon white pepper
 - 1/4 teaspoon hot sauce
 - 1 clove garlic (minced)
- For the Rib Rub and Ribs:
 - 1/3 cup brown sugar
 - 2 teaspoons salt
 - 2 teaspoons paprika
 - 1 teaspoon white pepper
 - 4kg beef ribs

Buy ingredients from this recipe

2 Ingredients



Recipe By

Brahms Chouity

Brahms Chouity (@DaddyFoody), is a serial entrepreneur, award-winning social media influencer, and a 2-time TEDx Speaker. Aside from being one of the Arab World's leading food and lifestyle media content creators, he is also an avid entrepreneur.

Method

1. To prepare the basting sauce, combine 1 cup tomato sauce, 1 cup barbecue sauce, 1/4 cup cola, 2 Tbsp. honey, 2 Tbsp. brown sugar, 1 Tbsp. apple cider vinegar, 1/2 tsp. white pepper, 1/4 tsp. hot sauce, 1 minced garlic clove in a saucepan
2. Let mixture come to a boil and then reduce and allow to simmer for 5 minutes. If the sauce is too thick, add 2 to 3 Tbsp. water. Remove the sauce from the heat and set it aside.
3. Remove the membrane from the underside of the ribs. Trim off any loose fat or meat. Place the ribs in a large pot with cold water. Bring the water to a boil.
4. Parboil the ribs for 5 minutes and remove them onto a baking sheet. You might need to do the ribs in batches since they can be so large.
5. Mix the 1/3 cup brown sugar, 2 tsp. salt, 2 tsp. paprika, 1 tsp. white pepper in a small bowl. This is

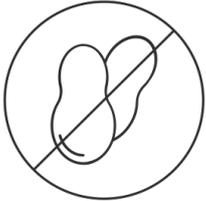
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the rib rub.

6. After ribs are parboiled, apply the rib rub to each side of the ribs. Don't worry if some of the rub falls off. The right amount is the amount that sticks.
7. Preheat the grill. Place the beef ribs on the grill and cook over medium-low heat.
8. Rewarm the basting sauce. Once the ribs have reached 80 degrees, begin basting. Turn and baste the ribs with the basting sauce every 10 minutes, until finished cooking, about 1 ½ hours.
9. Remove the ribs from the heat and serve immediately. Enjoy these ribs with typical barbecue sides such as coleslaw, baked beans, French fries, corn on the cob, or Mac n' Cheese.

Dietary & Lifestyle Information



Peanut Free