KIKKOMAN

Memphis-style BBQ ribs

Total time **630 mins** **10 mins** preparation time **140 mins** cooking time **480 mins** marinating time

Nutritional facts (per portion):
2,889 kJ / 690 kcal

Fat: **44.6 g**

INGREDIENTS

4 portion(s)

2	racks British pork spare ribs
10 g	smoked paprika
10 g	ground fennel seed
1 tbsp	freshly ground black pepper
1 tbsp	dark brown sugar
1 tsp	salt
1 tsp	celery salt
1 tsp	cayenne/chilli powder
1 tsp	garlic powder
1 tsp	ground cumin

For the sauce

1 tbsp	vegetable oil
1	onion, roughly chopped
250 ml	cider vinegar
200 ml	Kikkoman Naturally Brewed Soy Sauce
200 ml	American mustard
2 tbsp	tomato puree
50 g	dark brown sugar
	hot sauce, to taste

PREPARATION

Step 1

Combine all the spices until well-mixed. Rub about two thirds all over the ribs. Cover with clingfilm and leave for 4-8 hours in the refrigerator. Keep the remaining rub in an airtight container until needed.

Step 2

To make the sauce, gently cook the onion in the vegetable oil until soft and brown, it will take about 20 mins. Puree the onions with all other ingredients in a food processor or blender until very smooth. It should be quite sour, but you can adjust flavour to taste with brown sugar and/or hot sauce.

Step 3

When ready to cook, place the ribs on the barbecue over a gentle heat with the lid on for about 2 hours. Using a pastry brush, apply the sauce every 30 mins. Add more coals if the grill gets too cold. The ribs are done when they are starting to pull away from the bone and quite black on the outside.

Step 4

To cook in the oven, preheat to 140°C, place the ribs on a baking tray and cover with foil. Cook for 2 hours, basting with sauce every 30mins. Remove the foil for last 30mins of cooking.

Step 5

Serve with the leftover rub.