



## BBQ RIBS

### BASIC BBQ SAUCE INGREDIENTS

200ml bourbon

1/2 bottle of apple cider

1/2 can dark ale or stout

2 heaped teaspoons of tomato paste

3 heaped teaspoons of brown sugar

1/2 cup Maleny Black Angus Beef bone broth

### BEEF RIBS INGREDIENTS

1 or 2 packs of Maleny Black Angus Beef Short Ribs  
(NB: 1 pack is included in 1/8th Orders, 2 or more packs of ribs are included in Orders of a Mixed Quarter or larger)

Approx 40g butter

1/2 bottle apple cider

## METHOD FOR SAUCE

1. Pour alcohol into a saucepan and simmer on medium heat.
2. Add tomato paste and sugar and increase heat to a boil.
3. Reduce liquid by simmering on low heat for a while.
4. Add Maleny Black Angus Beef bone broth and simmer longer to reduce the liquid further until it resembles a thicker sauce.

## METHOD FOR BBQ RIBS

1. Preheat oven to 180C (moderate).
2. Remove membrane from Maleny Black Angus Beef ribs using a paper towel.
3. Place ribs in an oven tray and pour some of the thickened BBQ Sauce over them.
4. Roast ribs uncovered for 1 1/2 hours while pouring a little BBQ Sauce over them every 1/2 hour as a glaze. Don't use all of the sauce for glazing. Any unused BBQ Sauce will be poured over the ribs in the final stage of wrapping before roasting.
5. After 1 1/2 hours, remove the ribs from the oven and reduce the oven temperature to 150C.
6. Cut lengths of aluminium foil and baking paper to use as wrapping. Layer the paper on top of the foil, so the paper wraps around each rib first, and the foil wraps around the paper on the outside.
7. The jus from the roasting pan can be combined into the remaining BBQ Sauce.
8. Place one of the rows of ribs on the baking paper. Put a knob of butter (approx. 20g) on the rib and drizzle with a little apple cider and a little more BBQ Sauce.
9. Wrap each rib in a layer of baking paper, followed by 2 layers of foil to seal in the moisture.
10. Roast for 2 hours. Allow slightly longer for larger ribs.
11. Serve ribs with roasting juices poured over, accompanied by mashed potato and greens or any sides you like.

