

# Beef Ribs

*in barbecue sauce*



## Method

1. Preheat oven to 160 degrees celsius.
2. Mix all the rub ingredients in a small bowl (large enough to fit one rib).
3. Press the Maleny Black Angus Beef Ribs into the rub, coating all sides. Shake off any excess.
4. Mix the Barbecue Sauce ingredients, except water, in a baking pan.
5. Then mix in water.
6. Place the Maleny Black Angus Beef Ribs into the sauce, turning to coat. Arrange the ribs, meat side down in the sauce, bone side exposed (sauce won't cover the ribs completely, that's ok).
7. Cover tightly with foil or lid, bake for 3 1/2 hours.
8. Remove from the oven, remove foil. Turn the Maleny Black Angus Beef Ribs and spoon over sauce.
9. Bake for an additional 30 minutes uncovered, spooning over sauce again halfway through, until the surface is caramelised and sticky. Check to ensure the ribs are tender – pry a bit apart using two forks (if not, cover and return to oven, but after 4hrs they should be tender).
10. Remove the Maleny Black Angus Beef Ribs onto serving plate (use a spoon as meat will be falling away from the bone by now). Mix the sauce to bring together and spoon it over the ribs.
11. Serve with a classic coleslaw, corn on the cob, potatoes or seasonal vegetables.

## Recipe Notes:

- Alternative cooking methods – stove (2.5hrs on low simmer, lid on) or slow cooker (8hrs on low, 5hrs on high, then transfer to oven to caramelise 30 min uncovered)
- Keep up to 5 days in the fridge, reheat in microwave or oven (180 degrees celsius covered for 20 minutes)
- If you enjoy a spicy sauce, add more cayenne pepper to the rub or a hit of hot sauce at the end

## Ingredients

- 6 x 300–350g Maleny Black Angus Beef Ribs (beef short ribs), patted dry

## Rub:

- 1 tbsp brown sugar
- 2 tsp paprika
- 1tsp garlic powder or fresh garlic
- 1 tsp onion powder
- 1/2 tsp cumin powder
- 3/4 tsp mustard powder
- 1 tsp salt
- 1/2 tsp black pepper

## Barbecue Sauce:

- 2 garlic cloves, minced
- 1/2 cup apple cider vinegar
- 1 1/2 cup tomato sauce
- 1/2 cup brown sugar, loosely packed
- 2 tsp black pepper
- 2 tsp onion powder
- 2 tsp mustard powder
- 1 tsp cayenne pepper
- 1 tbsp Worcestershire sauce
- 2 cups water

Serves: 6 people

Prep Time: 15 minutes

Cooking Time: 4 hours

