

Campfire BBQ Ribs with Smoky Bourbon BBQ Sauce

Want a smoked taste but don't have a smoker? Try our crowd pleasing BBQ ribs that you can make ahead of time.

Ingredients

- 1 rack of Pork Ribs – baby, back or spare
- 2 tbs CAMPFIRE BBQ RUB
- 1 370ml bottle cider
- Chicken stock
- Water to cover
- Sliced potatoes, onion, fennel or garlic
- 1 Bottle SMOKY BOURBON BBQ SAUCE

Directions

1. Coat the ribs in the Campfire Rub, approx 1 tbs each side.
2. Leave to marinate for a couple of hours or overnight
3. Place fleshy side down in a shallow baking tray atop of the sliced potatoes, onion, garlic or fennel. Pour around the cider and water to just cover.
4. Add chicken stock powder, salt and ground black pepper.
5. Cover with baking parchment and double foil.
6. Place in oven 160 deg C for 1.5 – hours. Take out and cool in the liquid. Leave overnight or remove the rack and place on a parchment covered baking tray. Increase oven heat to 200 deg c
7. Liberally brush the ribs with the SMOKY BOURBON BQQ SAUCE and place back in oven to glaze. Will need only 10-15 minutes if warm, 20 minutes if glazing from cold but keep checking as you don't want the glaze to burn. Brush over more glaze as required.
8. Serve with coleslaw and loaded spuds

