

Big Coal Baby-Back Ribs & Barbecue Sauce



2 Racks of Backs (baby back ribs)
BBQ Sauce (see directions below)

2 Bottles of John Henry 3 Lick Spiker Ale

(1) Marinate the ribs for 1 hour or overnight in 1/3 of the BBQ sauce mixed with 1 cup of John Henry 3 Lick Spiker Ale. Place the ribs and juice (mixed BBQ and John Henry) in a large skillet and cook for 20 to 30 minutes (add John Henry if necessary to keep moist). Remove the ribs from the pan and baste them all over again with another 1/3 of the BBQ sauce. Bake with the meaty side down in a pre heated oven @ 350°F for 30 minutes.

(2) To grill on the BBQ, keep an eye on the ribs so as not to burn them and grill 5 to 10 minutes on each side. Baste with the remainder of the BBQ Sauce and serve.

BBQ Sauce

2 tablespoons butter

½ cup brown sugar

2 garlic cloves, minced

1 teaspoon cayenne pepper

½ red onion, finely diced

1 teaspoon ancho (dried) chili powder

6 medium tomatoes, diced

2 tablespoons Worcestershire sauce

¼ cup chili paste

¼ cup ketchup

¼ cup soy sauce

2 tablespoons Dijon Mustard

¼ cup rice vinegar

¼ cup John Henry 3 Lick Spiker Ale

(1) Put all BBQ ingredients into a blender and liquefy.

(2) Serve with a snifter glass full of John Henry 3 Lick Spiker Ale.

