Recipes

- Pork Ribs

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Ingredients

- Ribs
- Meat rub (spices mix)
- BBQ sauce
  - 250 ml ketchup
  - 60 ml apple juice
  - 1 tbsp of Worcestershire sauce
  - 1/2 tbsp ground pepper
  - 1 tbsp BBQ rub
  - 1 tbsp honey
  - 3 tbsp cane sugar

Method

1. Carve the ribs membrane into a diagonal checker pattern.
2. Generously sprinkle the rub onto the meat, then rub it in.
3. Set the Kamado to 110-120 C for smoking. (Add smoke wood!)
4. Add the ribs on the grill. Smoke it until the ribs reach 70 C. Or until the smoke ring forms.
5. Keep grilling the meat at the same temperature until it reaches 92 C (no smoking needed anymore).
6. Brush the sauce on all sides, put it back on a grill until the sauce tenderizes (~10 minutes).