

PRIMAL GRILL – RECIPES

8. RAICHLEN ON RIBS

First-Timer's Ribs with Lemon Brown Sugar Barbecue Sauce

Five-Spice Shanghai Beef Short Ribs

Country-Style Pork Ribs with Chilean Pepper Sauce

FIRST-TIMER'S RIBS

Source: Raichlen on Ribs by Steven Raichlen (Workman Publishing, 2006)

Method: Indirect grilling followed by direct grilling

Serves: 4

For the mop sauce:

3 tablespoons unsalted butter

1 cup apple cider

3 tablespoons bourbon, or 3 more tablespoons apple cider

For the rub and ribs:

2 tablespoons coarse salt (kosher or sea)

2 tablespoons brown sugar

2 tablespoons sweet paprika

1 tablespoon freshly ground black pepper

2 teaspoons dry mustard (preferably Colman's)

2 teaspoons garlic powder

1/2 teaspoon celery seed

2 racks baby back pork ribs (4 to 5 pounds total)

Lemon Brown Sugar Barbecue Sauce (see recipe below), or your favorite barbecue sauce

3 tablespoons of soy sauce

You'll also need:

1-1/2 cups wood chips or chunks (preferably hickory or apple), soaked for 1 hour in water to cover, then drained; barbecue mop or spray bottle

Make the mop sauce: Melt the butter in a nonreactive saucepan over medium

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heat. Stir in the cider, bourbon, and soy sauce. Keep warm until ready to use.

Make the rub: Place the salt, brown sugar, paprika, pepper, mustard, garlic powder, celery seed, and soy sauce in a small bowl and mix with your fingers up any lumps in the brown sugar or garlic powder.

Prepare the ribs: Place a rack of ribs meat side down on a baking sheet. Remove the thin, papery membrane from the back of the rack by inserting a slender implement, such as a butter knife or the tip of a meat thermometer, under it. The best place to start is on one of the middle bones. Using a dishcloth, paper towel, or pliers to gain a secure grip, peel off the membrane. Repeat with the remaining rack.

Set aside 1 tablespoon of the rub for serving. Sprinkle the remaining rub over both sides of the ribs, rubbing it onto the meat. Cover the ribs with plastic wrap and refrigerate them while you set up the grill.

Set up the grill for indirect grilling and preheat to medium (325 to 350 degrees F). Place a large drip pan in the center of the grill under the grate.

When ready to cook, brush and oil the grill grate. Place the ribs, bone side down, in the center of the grate over the drip pan and away from the heat. (If your grill has limited space, stand the racks of ribs upright in a rib rack.) If cooking on a charcoal grill, toss half of the wood chips on each mound of coals. Cover the grill and cook the ribs for 45 minutes.

Mop the ribs on both sides with the mop sauce. Re-cover the grill and continue cooking the ribs until well browned, cooked through, and tender enough to pull apart with your fingers, 45 minutes to 1 hour longer, 1-1/4 to 1-1/2 hours in all, mopping once or twice more. When the ribs are cooked, the meat will have shrunk back from the ends of the bones by about 1/4 inch. If using a charcoal grill, replenish the coals as needed.

Just before serving, brush the ribs on both sides with Lemon Brown Sugar Barbecue Sauce and move them directly over the fire. Grill the ribs until the barbecue sauce is browned and bubbling, 1 to 3 minutes per side.

Transfer the ribs to a large platter or cutting board. Let the ribs rest for a few minutes, then cut the racks in half or into individual ribs. Serve the ribs

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at once with the remaining barbecue sauce on the side. Serve the reserved rub on the side.

LEMON BROWN SUGAR BARBECUE SAUCE

Yield: About 3 cups

2 cups ketchup
1/2 cup brown sugar
1 teaspoon grated lemon zest
6 tablespoons fresh lemon juice (or to taste)
2 tablespoons molasses
1 tablespoon Worcestershire sauce
1-1/2 teaspoons liquid smoke
2 teaspoons dry mustard (Coleman's)
1 teaspoon onion powder
1/2 teaspoon freshly ground black pepper

Combine the ingredients in a saucepan and whisk to mix. Gradually bring the sauce to a simmer over medium heat, and continue to simmer until thick and flavorful, about 8 to 10 minutes. Transfer to a bowl or clean jars; let cool to room temperature. Refrigerate until serving time.

FIVE-SPICE SHANGHAI SHORT RIBS WITH SHANGHAI BARBECUE SAUCE

Source: Adapted from Raichlen on Ribs by Steven Raichlen (Workman, 2006)

Method: Indirect grilling

Serves: 4 to 6

Advance Preparation: 4 to 6 hours for marinating the meat

3 to 4 pounds beef short ribs, bone-in

For the rub:

2 tablespoons Chinese 5-spice powder

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1 tablespoon teaspoon fine grained sea salt
2 teaspoons sugar
2 teaspoons ground white pepper

For the Shanghai Barbecue Sauce:

1 cup hoisin sauce
1/3 cup Chinese rice wine (Shaoxing) or dry sherry
1/3 cup soy sauce
1/4 cup sugar
1/4 cup ketchup
2 tablespoons unseasoned rice vinegar, or more to taste
2 cloves garlic, minced
1 tablespoon peeled, minced ginger
2 scallions, white and green parts minced

You'll also need:

1-1/2 cups wood chips or chunks, soaked for 1 hour in water to cover, then drained

Make the rub: Combine the 5-spice powder, salt, sugar, and pepper in a small bowl and whisk to combine.

Make the barbecue sauce: In a nonreactive saucepan, combine the hoisin sauce, wine, soy sauce, sugar, ketchup, vinegar, garlic, ginger, and scallions. Cook over low heat, stirring frequently, until the sauce thickens (5 to 10 minutes).

Generously sprinkle the ribs on all sides with the rub. Cover the ribs with plastic wrap and refrigerate them while you set up the grill.

Set up a charcoal grill for indirect grilling and preheat to medium. Place a large drip pan in the center of the grill. When ready to cook, brush and oil the grill grate. Place the ribs in the center of the grate over the drip pan and away from the heat. Toss half of the wood chips on each mound of coals. Cover the grill and cook the ribs until they are well-browned, cooked through, and tender enough to pull apart with your fingers, about 1-1/2 to 2 hours. When the ribs are done, the meat will have shrunk back from the ends of the bones by about 1/4 inch.

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Just before serving, brush the ribs on all sides with the Shanghai Barbecue Sauce and move them directly over the fire. Grill until the sauce is sizzling, 1 to 3 minutes per side. Watch carefully so the sugars in the barbecue sauce don't burn. Transfer to a large platter or cutting board and let rest for a few minutes. Serve with the remaining barbecue sauce on the side.

COUNTRY-STYLE PORK RIBS WITH CHILEAN PEPPER SAUCE (*PEBRE*)

Source: Raichlen on Ribs by Steven Raichlen (Workman Publishing, 2006)

Method: Direct Grilling

Serves: 4

Advance Preparation: None

1 large, luscious ripe red tomato (the sort that goes splat when you drop it),
peeled, seeded, and diced, juices reserved
1 small sweet white onion, diced
1/4 green bell pepper, finely chopped
1/2 to 1 jalapeño pepper, seeded and minced (for a hotter *pebre*, leave the
seeds in), or more to taste
1/4 cup chopped fresh cilantro
1 clove garlic, minced
1 tablespoon extra-virgin olive oil
1 tablespoon red wine vinegar, or more to taste
Coarse salt (kosher or sea)
Freshly ground black pepper
About 2 pounds country-style pork ribs (see Note)

Shortly before you are ready to grill, place the tomato and its juices in a nonreactive mixing bowl. Add the onion, bell pepper, jalapeño pepper(s), cilantro, garlic, olive oil, vinegar, 1/2 teaspoon salt, and 1/2 teaspoon black pepper, but do not mix. Cover the bowl until you are ready to serve.

Set up the grill for direct grilling, building a 3-zone fire, and preheat the hot zone to high. If a flare-up occurs you can move the ribs to the cooler or unlit

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parts of the grill.

Generously season the ribs on both sides with salt and pepper.

When ready to cook, brush and oil the grill grate. Arrange the ribs on the grill over the hot zone and on a diagonal to the bars of the grate. Cook the ribs until nicely browned on both sides and cooked through, 3 to 5 minutes per side, giving each rib a quarter turn after 1-1/2 minutes to create a handsome crosshatch of grill marks.

Transfer the ribs to a platter or plates and let rest for a few minutes. Stir the *pebre* well, adding more salt and/or vinegar as necessary; the mixture should be highly seasoned. Spoon the *pebre* over the ribs and serve at once.

Note: Country-style ribs come both bone-in and boneless, either way, you'll need about 2 pounds.