

# *Idiot's Kitchen Recipe – Beer Braised BBQ Ribs*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



## Ingredients:

4-5 pounds of spare ribs or baby back ribs  
1 Tablespoon paprika  
1 Tablespoon chili powder  
1 Tablespoon ground cumin  
1 Tablespoon ground coriander  
2 teaspoons garlic powder (or garlic salt)  
2 teaspoons smoked paprika  
Salt & Pepper  
1 bottle good beer  
BBQ sauce (I like to combine KC Masterpiece & Bone Sucking Sauce)

Note: The spices I've used for the dry rub are all things I had on hand. Feel free to add/subtract/alter these to fit what you have in the pantry. Just choose things that are a bit sweet (paprika), a bit spicy (smoked paprika, chili powder), and a bit smoky (cumin, coriander).

Cut the large slab of ribs into smaller slabs of 4-5 ribs and place them in a shallow baking dish.

Combine the spices for the rub. Exact measurements are not required...you might need more or less depending on the amount of ribs you are cooking. Liberally rub the spices on both sides of the rib slabs paying special attention to get a good coating on the meatier side of the ribs.

**For the best flavor, rub the spices on the ribs 2-3 hours before cooking. Allow the spice rubbed ribs to rest uncovered in the refrigerator. Bring the ribs back up to room temperature 15 minutes before cooking.**

**Preheat the oven to 250 degrees.** Place the ribs on a shallow baking tray and pour 1 bottle of good beer around the ribs. Cover with foil and bake for 2 hours until very tender but not quite falling off the bone.

If you have a gas grill, preheat it to medium high. Remove the ribs from the pan and place them on the hot grill. Turn the ribs every 3-4 minutes to get good char and grill marks on all sides. Add your favorite BBQ sauce last so that it doesn't burn or stick.

If you don't have a grill, remove the ribs from the cooking tray of grease and beer and place them on a foil lined baking tray. Place them in the middle of the oven under the broiler until they get golden brown. Add the sauce and continue to broil until they have bits of color and char. Don't put the meat too close to the broiler or it will burn.

Before serving, cut the slabs into individual ribs and get extra napkins!

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