



Ingredients:

4 pounds pork baby back ribs

Marinade

1 16-oz. bottle Imperial Stout or Porter beer

2 oranges, sliced

2 shallots, sliced

6 stalks lemongrass, chopped

2 two-inch pieces ginger, peeled and grated

1/2 cup vegetable oil

1/4 cup olive oil

1/2 teaspoons salt

1/2 teaspoons pepper

Barbeque Sauce

2 Tablespoons butter

1 onion, chopped

1/4 cup Stout or Porter beer

4 cups ketchup

2 Tablespoons lemon juice

2 Tablespoons orange juice

1/4 cup cider vinegar

1/3 cup brown sugar

1/2 cup Worcestershire Sauce

2 chipotle chiles, chopped

1/2 cup water

Beer Baby Back Ribs

Makes: 8 servings

Prep Time: 6 - 24 hours

Cook Time: 2 1/2 hours



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Directions:

1. Combine beer, orange slices, shallots, lemongrass, ginger, vegetable oil and olive oil in large glass bowl. Place baby back ribs in large, shallow dish; pour Marinade on ribs and turn to coat all sides. Cover with plastic wrap and marinate in refrigerator at least 6 hours, or overnight.
2. Preheat oven to 225° F. Drain marinade; place ribs on baking sheet. Sprinkle with salt and pepper. Place in oven and bake for 2 hours. While ribs are cooking, prepare barbeque sauce by melting butter in medium saucepan over medium-high heat. Place onion in pan and sauté 2 minutes. Add beer; warm and stir. Stir in ketchup, lemon juice, orange juice, cider vinegar, brown sugar, Worcestershire sauce, chilies and water. Simmer 15 minutes.
3. Prepare gas or charcoal grill. Brush ribs with barbeque sauce; place on grill. Grill 6 minutes on each side, turning once, basting, until browned.

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Recipe and photo courtesy of the National Beer Wholesalers Association.

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