

Berties Backyard Ribs (USA style)



Ok it just wouldn't be right for me not to have a meaty barbecue recipe in this issue's column. They don't come much better than this American inspired recipe for ribs and once again it couldn't be more simple or quick to prepare.

Approximately 4 Servings

ingredients

4lb pork back ribs

1 cup of tomato ketchup

1/4 cup of worcestershire sauce

1 1/2 cups of cherry cola

1/4 cup cider vinegar

2 teaspoons of paprika

2 teaspoons of chilli powder

1 medium onion, finely chopped

salt & pepper to taste

Put all ingredients except for the ribs into a bowl and stir until well blended.

Marinate ribs in sauce for a minimum of four hours (ideally overnight).

When ready to barbecue ribs, simply take them from the bowl and allow the marinade to drip off. Cut into serving sized portions and place on the barbecue grill over grey-white coals.

Slowly cook for 1 hour turning regularly.

Meanwhile pour the remaining marinade sauce into a saucepan and simmer for 10-15 minutes.

This sauce can now be generously brushed onto the ribs as they continue to cook and can be used to baste the ribs until they are ready to serve.

Lovely!

Berties Top BBQ tips

Always store raw meat separately and on the bottom shelf of the fridge

Light the BBQ well in advance and make sure you have enough charcoal, wait until glowing red (with a powdery surface) before cooking

Leave ashes to cool at least for 24 hours before removal and never place in refuse bins

I strongly recommend fast lighting charcoal bags which I consider to be the easiest, cleanest and safest to use. Remember to keep your little ones away from the BBQ area.