

Chairman's Reserve BBQ Sauce

Glazed Baby Back Pork Ribs

PREP TIME: 20 Minutes
COOK TIME: 3 Hours
SERVING: 4-6 Servings

DIRECTIONS

Combine all the ingredients and warm together over a low heat.

Remove the membrane from the bone side of the ribs, carefully with a sharp knife, this ensures 'fall off the bone' ribs.

Generously season both sides with salt and pepper and the BBQ sauce and leave in the refrigerator overnight.

To cook, wrap the ribs with aluminum foil, which has been lightly brushed with oil, leaving a little space for some steam to build up.

Bake the ribs at a low temperature 275°F/135°C for approximately 3 hours or until they are tender.

Remove the ribs from the foil.

Brush the baked ribs generously with more barbecue sauce then put on a hot grill for a few minutes until the sauce is caramelized. Brush with the sauce twice to ensure a good coating and a crisp 'bark'.

Serve with coleslaw and fries.

INGREDIENTS

- 4 slabs Baby back pork ribs
- 200ml Chairman's Reserve Rum
- 100g Demerara sugar
- 3 x cloves of garlic - finely grated
- 100ml honey
- 100ml tomato ketchup
- 75ml balsamic vinegar
- 50ml apple juice
- 4 teaspoon Worcestershire sauce
- 4 teaspoon hot sauce
- 4 teaspoon Dijon mustard
- 4 teaspoon paprika
- 3 teaspoon salt
- ½ teaspoon cayenne pepper
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon ground black pepper
- 2 tsp dried thyme
- 2 tsp dried rosemary



WINDJAMMER
LANDING

VILLA BEACH RESORT, ST. LUCIA