

Kamado Cookers Australia

Easy Cooking Recipe Selection

Finger Food Recipes

Sunday Arvo Pork Spare Ribs



Cooking temp guide - on the Grill Dome dial 200 – 275 f

Cooking time – 60-90+ minutes

Skill level – More Challenging, experienced Kamado cooks only!

Prep time – 30+ minutes (make day before to marinate properly)

Wow factor – Super High!

KCA Sunday Arvo Pork Spare Ribs

In a large bowl or tub mix the following, adjust amounts depending upon amount of ribs used, and to suit YOUR tastes.

- *2 cups of regular commercial brand tomato sauce
- *1/3 cup of brown vinegar
- *1/2 cup ketchup manis (sweet soy sauce, ABC brand is popular)
- *4 heaped table spoons of Screaming Seeds Southern Cajun Spice Blend
- *1 desert spoon of ground fennel
- *1/2 cup regular soy sauce
- *2 heaped dessert spoons of cracked juniper berry
- *2 desert spoons mustard seeds
- *Use TRIMMED pork spare ribs or belly ribs

- *Hickory (or other) smoke chips, hand full

Adjust the above to suit your tastes, 'taste' the marinade before you decide that you are happy with it.

The key to 'fall of the bone ribs' is SLOW cooking and TRIM the back sinew. If you turn the rack of the ribs over the back of the ribs is covered in a 'white film' this is incredibly tough and no amount of cooking can really break it down.

You need to get a sharp thin bladed boning or filleting knife, cut under the sinew and remove it by gently cutting the connecting tissue and pulling free with you other hand (grip with a cloth)...---Ref to picture above---

Its fiddly work but it makes a huge difference...maybe pay the butcher a bit more to do it!! For what they charge for ribs they should be doing it anyway!!

Mix all of the above thoroughly, best way is with your hands, (clean preferably!).

Let stand in the fridge well wrapped or sealed at least over night.

Mix the marinated ribs at least 2-3 time during the next 12 hours or so.

Just before cooking, place your smoke chips onto the charcoal, there are a few methods to do this, either soaked chips directly on, or chips in a foil pouch etc...(we won't go too much into smoking here) but if you can get 10-15+ minutes of good smoke it will make a big difference.

The bottom vent will probably be only open around 1 finger width and the top vent 75-90% closed, you may lose some heat with the wet smoke chips, so keep an eye on the temp and adjust the bottom vent if required.

Place ribs front side down straight onto the Kamado Grill Dome main grill rack in the pre heated cooker, on lightly oiled racks.

After about 8 minutes turn all pieces over we want just lightly brown and caramelized surface of the rib, then place on to good quality baking paper or lightly oiled foil.

When placing the ribs try and stack them vertically and close together, or if that doesn't work on an angle across each other, then rotate their position during the cook.

This is where a bit of cooker skill comes in, you don't want too much heat as you will dry out the ribs. You can experiment with using an 'indirect method' this is where you might place a small pizza stone, brick or cast pan on the double grid (the smaller one) in the underneath position, then use the main grid to cook on.

What we are trying to avoid is too much heat on the bottom of the ribs, burning the base and all of the sugars in the marinade.

Baste or 'mop' with your left over marinade 3-4 times (or whatever you think!) during the cooking time, again here is part of the trick, we are cooking at low temp here, so the more time you lift the lid the more heat you will let out and the longer the cook!

The Ribs should be done anywhere between 1-2hrs depending on your heat, and the size of the ribs, if they are done a lot quicker they won't be tender or 'pull off the bone'.

They should be caramelized brown, little bits of black, bones pull apart with fingers, meat falling off the bone when eaten, and if smoked nicely a pink to red 'smoke ring' on the exterior layer of the meat.

Most of all they will be sticky, tender, and oohhh sooo tasty!!

Serve hot with an icy cold drink and enjoy with friends, better still only 'special friends' as there is a lot of work in this and you don't want to give them away for nothing!!



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