

Cider & Lager Spare Ribs



Prep Time: 20 min | **Cook Time:** 3 hrs | **Servings:** 6 servings | **Difficulty:** Medium

Ingredients:

- 3-4 lbs pork spare ribs (can use beef short ribs, too!)
- 3 Tbsp olive oil
- 1 medium onion, roughly chopped
- 1 tart apple, Granny Smith or Fuji, cored and roughly chopped
- 6 cloves garlic, minced or pressed
- salt & pepper
- 1 bottle lager or ale
- 1 cup apple cider
- 6 whole allspice
- 12 whole cloves
- 2 cinnamon sticks
- 1 tsp ground New Mexican chilis
- 1 6-inch sprig fresh rosemary (do not substitute dried)
- 4 sprigs fresh thyme (or 1 tsp dried)
- ¼ cup dark brown sugar
- 2 Tbsp molasses
- For sauce:
- ¼ cup brown sugar
- ½ cup Kansas City-style BBQ sauce
- salt & pepper to taste

Directions:

Heavily season the spare ribs with salt and pepper. Cover and refrigerate for 1 hour.

In a heavy dutch oven, sauté the onion and apple in olive oil over medium heat. Cook for 3-4 minutes, allowing them to get some color. Add the garlic and cook for 30 seconds until fragrant. Add the beer and cider, the herbs and spices, sugar and molasses. Bring to a simmer. Add the ribs, adding enough water to bring liquid level up almost to the top (but not covering) the ribs. Bring to a simmer, cover and transfer to a 325 degree oven.

Stir once an hour for 2 hours. Uncover and return to oven for 30 minutes. Take the ribs out of the liquid. Strain and defat the liquid (this is why you have that fat separator measuring cup; if you don't have one, GO! They're cheap and do this job amazingly well, and FAST). Return the liquid and ribs to the Dutch oven and return uncovered to oven for 30

minutes.

Remove from oven. Take the ribs out of the liquid. Add the brown sugar and bring the liquid to a boil over medium-high heat until reduced by a third. Add the BBQ sauce and salt & pepper to taste and cook until thickened, 1-2 minutes. Add the ribs and toss to coat in the sauce OR take out the bones and shred the meat with two forks, then add the sauce to taste. Serve over risotto, rice, polenta, on buns or over dal.