

Whiskey Glazed Spare Ribs!

MAKES

2 racks of ribs

COOKING TIME

3 hrs, 30 mins

THE RUB:

2tbsp smoked paprika

1tbsp cumin

1½tbsp ground pepper

1tbsp salt

WHISKEY & COKE BBQ SAUCE:

250ml brown sauce

250ml cola

125ml whisky

2tbsp Cajun spice mix

4tbsp honey

2tbsp soy sauce

DIRECTIONS

Make the rub. Mix all the ingredients for the rub together. Cover the meat in the rub then store for at least 2 hours but overnight is better.

Make the sauce. Add all the ingredients to a pan. Bring to the boil and reduce until it's the consistency of warm honey stirring occasionally.

Cook slow and low. Place the ribs on aluminium foil and cook in the oven at 120°C (240°F) for 3 hours, brushing with the sauce every 30 mins.

Caramelize. Put on the BBQ and brush with sauce every 5 minutes until they start to blacken but not burn. Serve.