

*From the kitchen of David and Jennifer Deaven*

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## Meat/Beer Brined Ribs

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A: 36oz beer  
3T salt  
3T brown sugar  
3t pepper, ground  
1T celery seed  
1T red pepper paste  
1t liquid smoke

B: 4# ribs

C: 1/2C honey-beer BBQ sauce

1. Combine (A) in large, sturdy plastic bag.
2. Add (B) and place in refridgerator. Marinate for 6-12 hours.
3. Grill ribs, bone side down, over indirect heat between 1 1/2 and 2 hours, until meat separates from bone easily and is tender.
4. Brush liberally with (C) several times during last 20 minutes of grilling.

Servings: 4



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