

From the kitchen of David and Jennifer Deaven

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.



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