



Blackberry Brandy BBQ Ribs

(Serves 6)

6 each Full rack baby back ribs, trimmed
1 Cup Rib Rub (recipe follows)
4 Cups Rib marinade (recipe follows)
½ Cup Asian slaw (recipe follows)
5 oz. French fries

Rib Rub

1 Cup Light brown sugar
1½ Tbsp Blackening spice
7 Tbsp Jerk seasoning
3 Tbsp Kosher salt

Mix all ingredients well.

Rib Marinade

4 Tbsp Liquid smoke
1½ Cup Coca Cola
1 Tbsp Worcestershire sauce
1 Cup Water

Mix all ingredients well in a mixing bowl with a wire whisk.

Cooking the ribs

Lightly coat each side of the ribs with the dry rub. Place a metal baking rack in the bottom of a large roasting pan. Arrange ribs bone to bone. Cover with the marinade. Cover the roasting pan with the aluminum foil. Bake in a preheated 350 degree oven for 3½ hours or until a bone comes out clean. Cool in the liquid.

To serve:

Place ribs curved side up on a preheated medium grill, heat through on one side then flip to heat the other side, brush generously with the BBQ sauce and heat until the edges of the bones begin to bubble. To make the slaw, combine the asian slaw and the lime vinaigrette in a mixing bowl, toss to combine well. Serve in chilled cups. When ribs are hot, place on a large plate accompanied by the dressed asian slaw. This can be served with French fries.

Blackberry Brandy BBQ Sauce

4 Tbsp Minced shallots
¾ Cup Red wine vinegar
2 Cups Worcestershire sauce
1¾ Cup Ketchup
1 Cup Blackberry brandy
1¼ Cup Honey
2 Tbsp Cornstarch slurry (even parts, cool water and cornstarch)

Combine all ingredients except the cornstarch slurry into a saucepot and bring to a boil. Reduce to a simmer and cook for 45 minutes. Add the slurry, turn the heat to medium high and continue to cook for 5 minutes until the sauce coats the back of a spoon. Remove from heat and cool.

Asian Slaw

1½ Cup Green cabbage, shredded
¾ Cup Red onion, thinly sliced
½ Cup Jicama, cut into 2" long, thin slices
3 Tbsp Cilantro leaves, chopped

Slice red onions 1/8" thick. Place onions in an ice bath for 30 minutes. Drain well.

Add to shredded cabbage, jicama and cilantro.

Lime vinaigrette

6 Tbsp Fresh lime juice
¾ Cup Olive oil blend, (3 parts Canola, 1 part Extra Virgin)
1½ Tsp Salt and pepper mixture

Dissolve salt and pepper mixture into lime juice. Add the olive oil. Mix with a stick blender or in a standard blender for 2 minutes.