

Chef from the Hood Recipes



Chef:

Chef Dan Berman, Pacific Market's Culinary Director



Chef Dan Berman's Pork Spare Ribs!

Dan's marinade, dry rub & mesquite fire cooking instructions will make a rib expert out of you. Got neighbors? You'll probably meet them once these hit the fire. Buy extra of everything, including beer. Warning! This recipe serves only 6

Ingredients:

- 3 full slabs of pork spareribs, St. Louis cut, up to 3 pounds each slab (9 pounds total)

for the marinade:

- 12 oz. beer (buy more to serve with the ribs)
- 1/2 cup cider vinegar
- 3 tablespoons vegetable oil
- 2 tablespoons Worcestershire sauce

for the dry rub:

- 3 tablespoons chili powder
- 2 tablespoons brown sugar
- 1 tablespoon paprika

- 1 tablespoon fresh-ground black pepper
- 1 tablespoon salt
- 1 teaspoon cumin seeds, toasted and ground
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano, preferably Mexican
- 2 teaspoons Worcestershire powder, optional

Optional, for extra basting: Tomato based bbq sauce

Optional, for smoking: 6 or so handfuls mesquite wood chips or chunks

To Prepare:

4 to 8 hours before you plan to barbeque, place the ribs in a large plastic bag and pour the beer, vinegar, oil, and Worcestershire sauce over them. Chill slabs, removing from icebox about 1 hour before you begin cooking. Drain ribs, reserving marinade. In a small bowl, combine the dry rub ingredients. Rub the dry spice mixture over the ribs, coating them evenly.

Cook on the barbeque over very low heat or slide off to the side so they are not over direct heat. Cook slowly for about 2 hours or until the meat is very tender and almost ready to fall off the bone. Sometimes I baste with a barbeque sauce just before they are done, but this is optional. Allow cooked ribs to rest 10 minutes before serving. Don't forget to crack a nice cold one before ripping into the ribs!

A smoker is another way to cook the ribs. 30 minutes before cooking, put a half dozen handfuls of mesquite chunks or chips in water to soak. Get your smoker ready and spread about half of the mesquite chips on the fire. Pour remaining marinade into the water pan, adding water to fill it. Put ribs in the smoker and cook about 75 minutes per pound. Add wood to the fire as needed to keep a steady stream of smoke going throughout the cooking time.

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