

CMBA Picnic Fare – August 2013 – Chef Levi Briggs

County Ribs with Honey Peach Glaze

Ingredients

3 to 4 pounds pork Country style spare ribs or baby back ribs

1.5# peaches half and depitted

1/3 cup soy sauce

1/4 cup canola oil

1/2 cup honey

2 tablespoons brown sugar

1 teaspoon sesame seeds, toasted

1 garlic clove, peeled

1/4 teaspoon ground ginger

Directions

1) Prepare grill for indirect heat, using a drip pan. Place ribs over drip pan. Grill, covered, over indirect medium heat for 40-60 minutes, turning occasionally.

2) Meanwhile, in a blender, combine the remaining ingredients; cover and process until smooth. Baste ribs.

3) Grill 15-20 minutes longer or until meat is tender and juices run clear, basting occasionally with remaining sauce. Internal temperature 150 F let meat rest for 6 min to internal temperature of 155 F

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