

CAFE THOMPSON RECIPE



SLOW ROASTED BBQ SPARERIBS

When we think of ribs, we think about tender, smoky meat rubbed with flavorful seasonings and cooked until it has a crisp bark or falls off the bone. Spareribs and baby back ribs are pork cuts known for their rich flavor when properly cooked, especially with slow cooking methods like smoking.

SERVES 6

INGREDIENTS

- 4 pounds pork spareribs
- 2 tablespoons olive oil
- 2 teaspoons fennel seed
- 1/2 cup brown sugar
- 1/2 cup soy sauce
- 1/3 cup ketchup
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 onions, diced
- 4 garlic cloves, chopped
- 2 chili fresno

DIRECTIONS

Cut each slab of ribs between the middle bones into equal pieces. Rub dry and wet ingredients into both sides of the ribs.

Place the ribs in a deep baking dish, cover them and refrigerate overnight.

Preheat the oven to 450 F. Bake the ribs in the baking dish for 1 1/2 hours. Rotate the ribs 2 or 3 times during baking. Cook until tender and fully cooked. Cut the slabs between the bones into individual ribs and serve when ready.

Side dish

Herb French Fries

