

SOUS VIDE and GRILLED SPARED RIBS



INGREDIENTS

- Pork Spare Rib Rack(s), enough to feed your group
- Your Favorite Dry Rub
- Your Favorite BBQ Sauce

METHOD

1. Fill an appropriate sized container (large enough to fit the quantity of ribs that you will be preparing) with water and set up the sous vide cooker. Set the temperature to 152 degrees and turn on the unit.
2. Place the rack(s) of ribs in a baking sheet. Remove the membrane from the ribs by pulling it off. Cut the rack(s) in half if necessary to fit in the water bath.
3. Season the ribs with a generous amount of dry rub.
4. Transfer the ribs into separate food saver bags and vacuum seal them. If you do not have a food saver, place the ribs in ziplock bags and remove as much air as possible and seal. Submerge bags into the sous vide water bath and use weights if necessary.
5. Set timer for 24-hours.
6. After 24 hours, remove the bags from water bath and open them with a pair of scissors. Discard the juices and remove the ribs. Place ribs on top of paper towel and use an additional paper towel to blot any moisture out of them. Drying the ribs helps them color and finish off quicker.
7. Reapply some of the dry rub to the dried ribs. Then, apply a layer of your favorite BBQ sauce with a brush.
8. On a grill preheated to 400°F. Over indirect heat set the rack(s) of ribs meaty side up. After 5 minutes apply a thin coat of BBQ sauce, repeat 2 to three times.
9. Let ribs rest for 5 - 10 minutes before serving.
10. Serve and enjoy with Oso Libre Nativo!