

Bourbon Moscow Mule BBQ Beef Ribs

Serves 10

4 pounds BBQ Beef Ribs

Ingredients

- 2 tablespoons vegetable oil
- 2 to 3 cloves garlic (minced)
- 1 teaspoon dried thyme
- 1 tablespoon cumin
- ½ teaspoon salt
- ½ teaspoon black pepper

Instructions

Marinate Ribs for minimum 2 hours. Char Ribs on the grill once removed from the marinade. Brush with BBQ sauce and continue to on both sides for 3 to 4 minutes. Transfer ribs to a roasting pan and finish in the oven. Roast ribs and baste ribs until internal temperature is 155. Add beef stock to the bottom on the roasting pan to avoid BBQ sauce from burning.

Moscow Mule BBQ sauce

Ingredients

- 2 cups ketchup
- 1 small diced onion
- 1 tablespoon Dijon mustard
- 1 ¼ cups Dark brown sugar
- 1 ¼ cups Apple cider vinegar
- ½ cup unsulfured molasses
- 3 teaspoons salt
- 2 tablespoons butter
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon chili powder
- 1 teaspoon paprika
- ½ teaspoon celery seed
- ¼ teaspoon ground cinnamon
- ½ teaspoon cayenne pepper
- 1 teaspoon coarsely ground black pepper
- 3 ½ ounces bourbon
- 1 tablespoon fresh lime juice
- ½ cup light ginger beer, such as Fever-Tree Naturally Light

Instructions

1. In a large saucepan over medium heat, mix together the ketchup, brown sugar, vinegar, molasses, and butter. Season with garlic powder, onion powder, chili powder, paprika, celery seed, cinnamon, cayenne, salt and pepper.
2. Reduce heat to low, and simmer for up to 20 minutes. Add Bourbon, ginger beer, and lime juice. Let the bourbon evaporate until it reaches a good balance in the sauce. For thicker sauce, simmer longer, and for thinner, less time is needed. Sauce can also be thinned using a bit of water if necessary. Brush sauce Beef during the last 10 minutes of cooking to get a crisp finish.

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