

Paulaner x BBQ-Spareribs

Vibrant freshness complements smoky aromas

Ingredients:

1 spare rib, brown sugar, chili powder, 2 tbsp. honey,
2 tbsp. soy sauce, 2 tbsp. BBQ sauce, BBQ spice, salt
& pepper



Preparation:

Season the spareribs with the spice mixture of salt, sugar, chili powder and pepper and leave to marinate at room temperature for at least 1 hour.

Clean off the spices and dry the meat. Season spareribs with barbecue spice, pepper & salt.

Cook a BBQ sauce mixture of soy sauce, honey & BBQ sauce and spread on the meat while it is still warm.

Cook the meat in the oven at 120 degrees for approx. 90 minutes. Remove from the oven and grill briefly for 1-2 minutes to finish cooking.