



Thinking of you
Electrolux



RECIPES by
Chef Bruce Lim



MAIN COURSE

BABY BACK RIBS

Eating ribs is one of my guilty pleasures. It takes me back to the barbecues we used to have in our backyard in San Francisco. The men would have beer and watch a 49er game while the ribs cooked on the grill. Sometimes we would get in trouble with the aunts because we would finish all the barbecued meat even before they reached the table inside the house. Those were fun times. I hope to continue that tradition in the future so my son can experience the uniqueness of Filipino family life.

INGREDIENTS

1 kg	Baby back ribs
50 g	Carrots, cut into 1-inch pieces
25 g	Onions, cut into 1-inch pieces
50 g	Garlic, whole
3 pcs	Bay leaves
10 g	Black peppercorns
15 ml	Soy sauce

Dry Rub

250 g	Rock salt
50 g	Cracked pepper
5 g	Cumin
20 g	Paprika
5 g	Oregano
25 g	Garlic powder
25 g	Onion powder
5 g	Cayenne pepper

Spice Mix

2 cloves	Garlic, chopped
1/4 cup	Paprika
4 tsp	Salt
2 tsp	Cracked pepper
2 tsp	Sugar
2 tsp	Oregano
1 tsp	Cumin

Sauce

2 cups	Catsup
2/3 cup	Brown sugar
1/4 cup	Honey
4 cloves	Garlic, chopped
1/4 cup	Onions, chopped
1/4 cup	Worcestershire sauce
2 tbsp	White vinegar
2 tsp	Spice mix



PROCEDURE

Using your Electrolux hob, boil the ribs with the carrot, celery, onion, garlic, bay leaves, peppercorns, soy sauce, and enough water for 30 minutes. This will remove any scum and will give the initial flavor. Remove ribs from the pot and transfer to a rack placed over a baking tray. Air-dry for 40 minutes.

Combine the ingredients for the dry rub. In a separate bowl, combine the ingredients for the spice mix.

Prepare the barbecue sauce by combining all ingredients in a saucepan and simmering for 2 hours over low heat. This can keep in the chiller of your Electrolux refrigerator for up to 3 weeks.

Sprinkle the dry rub all over the ribs. Cover with aluminum foil then roast at 300°F for 30 minutes using your Electrolux oven to achieve best results. Remove foil and baste with barbecue sauce. Turn up the heat to 350°F and continue roasting, basting two more times with the barbecue sauce. This will form a nice crust of sauce.

Slice cooked ribs and plate with chips or corn on the cob.