



Andy's Rib Recipe

Day One: Steaming the Ribs

Andy uses baby back ribs for his recipe. Enjoy!

Steaming the ribs is best done in a very large pot (like one that would be used to fry a turkey). You will also need a metal basket that fits inside of the large pot. Finally, I recommend using a propane burner to steam the ribs. If using a propane burner the ribs take approximately 50-60 minutes to steam. If using a stove top burner the ribs tend to take 60-70 minutes to steam.

- 1) Wash the ribs down with cold water.
- 2) Salt and pepper both sides of the ribs.
- 3) Place water into the large pot so that the water is about 1-2 inches deep (If you prefer you can beer instead of water. On a vacation this past summer, my brother-in-law made a really good porter that I used to steam the ribs. Let me tell you the house smelled awesome as the ribs steamed).
- 4) Place an upside down vegetable steamer into the bottom of the pot (This will hold the basket containing the ribs up out the water. You can also use rolled up balls of aluminum foil).
- 5) Bring the water to a boil.
- 6) As the water begins to boil, wrap the ribs around the inside of the basket (I can usually get six slabs into a basket). Do not stuff the basket full of ribs because the ribs will not steam evenly if they are packed into the basket.
- 7) Once the water is boiling, place the basket with the ribs into the large pot and cover.
- 8) Depending on the strength of the burner you are using, the ribs can take anywhere from 50-70 minutes to steam.
- 9) Once the ribs have finished steaming, remove them from the basket and let the ribs cool to room temperature. Wrap the ribs and then place them in the refrigerator. I try not to let the ribs sit for more than two days in the refrigerator before grilling them.

Very Important Note on Steaming Ribs:

Make sure that you continually check the water in the bottom of the pot as the ribs steam. I generally add water to the pot every 20 minutes. If you do not add water as the ribs steam, all the water will evaporate and you will have a major fire on your hands (i.e. personal experience...I almost lost my eyebrows!!!!!!!!!!!!). So make sure you add water to your pot as the ribs steam.

Day Two: Grilling the Ribs

- 1) Heat your grill to a medium heat.
- 2) Place the ribs onto the grill. Flip the ribs every few minutes as they heat up. You will know that your ribs are ready for sauce when the fat on the ribs really begins to bubble. They will be little clear bubbles that will form all over the ribs. If you see just a few little bubbles, continue to grill the ribs. You want the little fat bubbles to really be bubbling.
- 3) Once the fat on the ribs is really bubbling, you are now ready to sauce the ribs. Start by putting sauce on one side of the ribs and then flipping the ribs so that the sauced sides of the ribs are facing down. As the sauced sides of the ribs are facing down, sauce the second side of the ribs. Once the second sides of the ribs are sauced flip the ribs again. Continue this process of flipping and saucing the ribs until the BBQ sauce has a sticky consistency (You want people to complain about how hard it is for them to get the sauce off their hands and faces because it is so sticky. Think lots of wet-wipes). The goal in saucing the ribs is to get the sauce to a sticky consistency without burning the sauce. If the sauce does begin to burn either flip the ribs sooner or turn down the grill heat.
- 4) Once the sauce has reached its sticky consistency, serve the ribs and enjoy.

A Note on Barbeque Sauce:

In regard to a barbeque sauce, I know lots of people have secret recipes and they guard their recipes with their lives. Not me. I have found that a trip to the grocery store works just fine. This is because in all the year's that I have made these ribs the one sauce that everyone loves is Sweet Baby Ray's Original Sauce (which can be found in most large grocery stores). Sweet Baby Ray's has many different varieties of sauces, but I have found most people like the original sauce the best.