

Steve Breeze's Sweet Chipotle Ribs

Serves 8 people

- 4 full racks of Pork baby back ribs
- ½ cup Canola Oil
- 2 large yellow onion Large dice
- 2 medium carrots Large dice
- 2 stalks of celery Large dice
- 4 liters of beef stock
- 1 Bottle of red wine
- 1 large sprig of fresh rosemary



Sweet Chipotle BBQ sauce makes 1.25 L

- 750 ml Bottled sweet chili sauce
- 250 ml Soy sauce
- 4 Tbsp Brown Sugar
- 45 ml Worcestershire
- 500 ml water
- 175 ml Lemon Juice
- 2 chipotle peppers
- 3 tbsp Chili powder

First Thaw the ribs in the fridge overnight. Heat a large frying pan or cut the ribs in half to fit your pan, sear on high heat with oil until nice and brown on the outer side of the ribs. Place in a large roasting pan with the beef stock and the chopped up vegetables, Add a cup or 2 of the red wine make sure the ribs are covered completely with liquid. Save the rest of the wine for dinner. Cover Roasting pan with tin foil and place in a 350 Degree oven for 2 hours. Pull ribs out of the Braising liquid and let cool slightly on a tray until ready to go onto BBQ.

For the sauce combine all ingredients into a sauce pot and bring to a boil, turn the heat to medium low and let simmer for 10 to 15 min. Take off heat place in a container and let cool in the fridge until ready for the ribs on the BBQ.

Pre heat your BBQ to medium low heat and cut your ribs in half so each person gets half a rack. Place on pre heated BBQ meat side up and brush sauce all over the ribs letting them slowly heat and soak up the sauce. Repeat this process for 15-20 min until ribs are nice and warm and saucy.

*Ole's Hakai Pass Fishing Lodge
Mid West Resorts Ltd.
PO Box 753,
Campbell River, BC, V9W 6J3
phone: 1 - 250- 287 - 8303
email: fish@ole.ca*

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