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MAN TUCKER RECIPES

MAN LAW STICKY GINGER BEER BBQ RIB'S



You'll need

- 8 x 600g beef or pork rib racks
- 375ml ginger beer
- 1 cup, lightly packed brown sugar
- ½ cup Worcestershire sauce
- 1 cup golden syrup or honey
- 2 tbs mustard powder
- 2 tbs smoked paprika
- Few drops Tabasco sauce
- Olive oil spray
- Lemon halves, grilled, to serve
- Beer to suit the Chef & a nice Rose to suite the Worker.

Method

- Step 1

Place the ribs in a large bowl. Combine ginger beer, sugar, Worcestershire sauce, golden syrup or honey, mustard powder, paprika and Tabasco in a bowl. Pour over the ribs and toss to coat. Cover and place in the fridge for at least 2 hours or overnight to marinate.

- Step 2

Drain the ribs, reserving the marinade. Pour marinade into a saucepan. Place over low heat and simmer, stirring occasionally, for 5-10 minutes or until mixture thickens slightly. Pour into the MAN LAW Basting Pot ready for the ribs.

Now ... you had better speak to the Chef as cooking is about to commence, but this is best done with a beer in hand for him; and after all of that (and the inevitable washing up that you've done) you deserve a nice glass of that Rose.

- Step 3

Spray a barbecue grill or flat plate with oil. Preheat on medium-low. Place the ribs in the MAN LAW rib rack (as you would 'stack dishes in a rack') and baste often with the marinade using our MAN LAW Basting brush & pot set, for 45-60 minutes or until sticky and golden. Do not baste any more once the cooking is done & ribs are cooked. Cut into pieces and serve with lemon halves.

Enjoy !

After all that hard work, perhaps grab another beer for the BBQ Chef and a VERY well deserved glass of wine for you, then sit & enjoy your glass of wine with that wonderful meal he has cooked for you – good heavens, you would wonder how he finds the time(!)

You're a star again!