



BIG RED



RECIPE OF THE WEEK

PRESENTED BY  **Albertsons**  **SAFeway**

5-INGREDIENT ALL-AMERICAN OPEN NATURE® PORK RIBS

Servings: 4 | Preparation Time: 5 minutes | Cook Time: 3 hours



Ingredients for BBQ Sauce:

- 2 three to four-lb racks of Open Nature® ribs
- 1 tsp kosher salt, divided
- 1 tsp ground black pepper, divided
- 14 oz dark beer
- 1 1/2 cups ketchup
- 1/4 cup Dijon mustard
- 1 tbs molasses

Directions

1. Preheat grill to 350°. Once preheated, turn off inside grill burners, leaving exterior burners lit.
2. To create an aluminum foil pouch, layer 3 sheets of heavy duty foil and fold sides up, then place rack of ribs in the center and season with 1/2 tbsp of salt and 1/4 tbsp of pepper. Pour 1/2 of the beer onto the ribs and seal tightly with foil. Repeat with remaining ribs. Place rib pouches at the center of the grill. Grill for 2 1/2 hours.
3. In a medium bowl, whisk to combine ketchup, mustard and molasses.
4. Turn on inside grill burners at medium heat (about 350°-375°.) Remove ribs from foil and place over direct heat. Brush with sauce and grill for 10 min.. Flip ribs and baste generously with sauce, then grill for 10 minutes. Flip and baste again, grill an additional 10 minutes. Tent loosely and let rest for 10 minutes. Cut and serve.

Pro Tips

1. For a spicy element, add 1 tbsp crushed red pepper flakes to the sauce before basting ribs.
2. Coleslaw is the perfect complement to this rib recipe.

