

# Summer VOYAGE

THURS • 6 P.M. PST

DECEMBER 3<sup>RD</sup>

HOSTED BY ARIANA TSUCHIYA



STOUT RIBS

## MICHAEL'S FAMOUS STOUT RIBS

### INGREDIENTS:

- 2 racks pork ribs
- 6 tbsp your favorite barbecue sauce
- 2-3 cans your favorite stout-beer  
with a little extra for the chef
- 1 tbsp onion powder
- 2 tbsp garlic powder
- 1 tbsp maple syrup
- 2 tbsp salt
- 1 tsp black pepper
- 1 tsp liquid smoke
- 4 tbsp smoked paprika
- 1 tbsp dried oregano
- 2tbsp brown sugar

### STEPS:

Prep the pork; remove membrane and season pork with salt and pepper

In a mixing bowl, combine onion powder, garlic powder, brown sugar, salt, pepper, and smoked paprika and one can of beer. Mix until no foam

Place ribs into a large plastic bag or container then cover with marinade. You may need to use another can of beer to top off the container. Refrigerate for at least 2 hours, (overnight is better)

### SOUS-VIDE METHOD:

Shake bag to remove remaining carbonation from marinade. Remove air from bag and sous vide at 145°F / 63°C for 36 hours for extra-meaty ribs or 165°F / 74°C at 12 hours for more traditionally textured ribs.

Remove from bag and set aside on a wire rack on a baking sheet. Transfer liquid from bag into a medium saucepan. Add 2 tbsp brown sugar. Bring to a bare simmer and cook until reduced and thickened, about 20 minutes. While doing that set oven to broil.

### OVEN METHOD:

After Marinating the ribs overnight, preheat oven to 275 degrees Fahrenheit. Remove ribs from the bag and set aside on a wire rack on a baking sheet. Bake for about 3-4 hours or until they are tender. Save liquid from bag.

When ribs are done set aside. Transfer liquid from bag into a medium saucepan. Add 2 tbsp brown sugar to saucepan and bring to a bare simmer and cook until reduced and thickened, about 20 minutes.

### FINISHING THE RIBS:

Glaze the ribs with the sauce from saucepan and broil for about 5 min on the top rack. Remove from oven, re-glaze with remaining sauce and repeat until dried and sticky (about 3-4 times).

Remove from oven, glaze one more time and serve.