

The "El Gringo Loco" Approach to BBQ Ribs

Submitted by El Gringo Loco

Ingredients:

5 pounds of Country Ribs or 1 full slab of Baby Back Ribs
1 bottle of El Gringo Loco Mexican Barbeque Fusion
2 TBSP Salt
1 large pot filled with water

Instructions:

You won't believe how easy it is to make some of the best ribs you'll ever have! There's a lot of controversy in the BBQ world on how to make the best Ribs. Some folks say that you need a smoker, some say that you need a charcoal grill, some insist that you should steam them and then grill them with some Mesquite or Hickory wood chips. Some insist that the secret lies within a proper spice rub or marination before grilling. Some people eat 'em dry with just a rub sprinkled on them and for some people they have to be smothered in their favorite BBQ sauce. Whatever floats your boat...go for it!

We think that when you have the best damn BBQ sauce in the world and you know how to cook in your kitchen...you can make some ribs that'll impress even the experts!

Here's how we do 'em:

If using Country Ribs, they are usually cut into separate ribs, if using Baby Backs, you'll need to cut them into either single ribs, two rib segments or 3 rib segments. Take a large pot and pour in an entire bottle of El Gringo Loco Mexican Barbeque Fusion, now fill that empty bottle with warm water, put the cap on and shake it. Empty the bottle of water into the pot also so that you get every drop of our goodness. Add 2 TBSP of Salt, place your raw ribs in the pot and fill the pot with hot water so that your ribs are covered by at least 3 inches of water on top. Turn the fire on high and boil the ribs for at least 2 hours or until they are "fall off the bone" tender. Be sure that the ribs are covered by water during the entire cooking time. It may take more or less time, you be the judge by testing a rib to see how tender the meat has gotten. We like them falling off the bone but some people like to gnaw on the bone and work for their meat. When the ribs are fully cooked, remove them from the water with a pair of tongs. **DO NOT DISCARD THE WATER IN THE POT!** Wrap the ribs in foil to keep them warm. Now, what's left in the pot is Precious Gold, the combination of our sauce mixed with the meat juices, flavor from the bones, and the fat drippings will turn into the most amazing rib sauce. But you need to do what is called a reduction. Continue to boil this mixture on high heat, stirring constantly, until the water starts to evaporate and the sauce begins to concentrate and thicken. Now, lower the heat to medium simmer and continue to reduce until your sauce is as thick as the BBQ sauce was when you started. Taste it! Yum...Yum...Yummy! Now take your warm ribs and fully coat them in this piping hot rib sauce.

To finish the ribs you can pop them under the broiler for 2 minutes, in the oven at 400 degrees for 10 minutes or grill them for 2 minutes on each side. (Actually, you can microwave them for a minute or two just to heat them through if you are not interested in the sauce carmelizing.)

Serve with some soft baked bread & butter, your favorite taters and some fresh cole slaw with either apples or Mandarin oranges added to it! What a meal!

Serves 1 to 4 people depending on how hungry you are.