

# Bitburger's short ribs

Recipe for 4 servings

Preparation time: 5 minutes + marinate 30 minutes

Grill time: 4 hours

Total time: 4,5 hours

## For the rub:

2 tbsp of sea salt

2 tbsp of brown cane sugar

2 - 3 lime kaffir leaves

1 tbsp of coriander seeds

1 tsp of curry powder

1 tsp of paprika powder, noble sweet

1 chili pepper, dried

## For the sauce:

5 fl.oz. of Bitburger Triple Hop'd Lager

2 fl.oz. of lemon juice

2 fl.oz. of maple syrup

5 fl.oz. of passion fruit juice

remaining rub

## Preparation:

1. Prepare the grill (with lid approx. 220 ° F - 260 ° F) for low indirect heat.
2. Grind all the spices together in a mortar.
3. Peel off the silver skin on the back of the ribs. Go under the silver skin with a table knife or a skewer close to the bone, loosen slightly and remove with the help of kitchen paper.
4. Sprinkle the ribs with the rub. Cover the ribs and marinate at room temperature for about 30 minutes (preferably overnight in the refrigerator).
5. Put all ingredients for the sauce in grill / cookware and boil down in a syrup-like manner with the lid closed. Season with the remaining rub.
6. Grill the ribs on indirect heat with the lid closed for approx. 3.5 - 4 hours. Turn in between. Then brush 2-3 times with a little BBQ sauce and let it caramelize again and again with the lid closed. This process takes about 15-20 minutes.
7. Cut the ribs into pieces of two and coat with warm sauce.