

Pork Ribs on the grill – The Advanced Class

By Dan Leff

Every summer, plenty of people cook pork ribs on the grill. And at the end of each summer, an undetermined number of people walk away from their grills thinking, “Those ribs came out dry and tough. Next time I’ll just go to the local BBQ joint.” Rest easy, there is a way to cook pork ribs on the grill and have them come out tender and juicy.

Please note that this recipe does NOT feature precise, scientific quantities and measurements. Your eyes and instincts will serve as the best judges here.

Smoke-braised pork ribs

Ingredients:

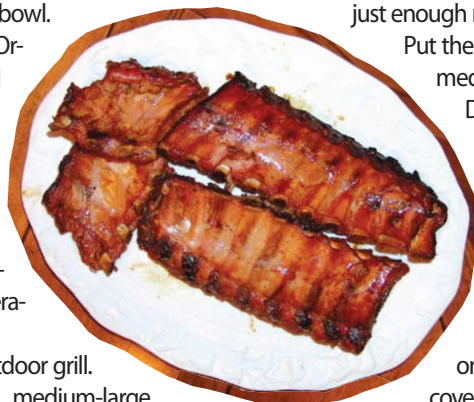
- 1 rack of pork ribs
- Orange Juice
- Soy Sauce
- Chicken Stock
- Good quality hardwood charcoal (Lazzari’s is the best)
- Wood chips for smoking

Equipment:

- A large (kettle-type) barbecue grill (that little “Smoky Joe” won’t work)
- A 2”-3” deep aluminum half-pan (the kind used for small roasts – don’t use the long pans)
- A long, heavy-duty grill spatula
- A long, sturdy pair of metal tongs
- An oven mitt

To prepare:

1. Place the wood chips in a large bowl. Cover with the liquid of your choice; water’s fine, but apple cider mixed with Calvados will give you the best flavor to your ribs, in the end.
2. Put the ribs in a large bowl. Cover them with a mixture of Orange Juice, Soy Sauce and Chicken stock. For more interesting and complex flavor, put in 1-2 cloves of Star Anise, 3-4 dried chilies or some garlic cloves. Let the ribs marinate for about 1 hour (at room temperature) or 2-4 hours under refrigeration.
3. Start the coals on the outdoor grill. This recipe does require a medium-large amount of charcoal. Starting the coals by using a chimney-type lighter is preferable to dousing them with lighter fluid. The coals will be ready to use when they are almost all white.
4. When the coals are ready, drain off the liquid from the smoking chips. Keep the smoking chips handy and ready-to-go for the next couple of steps.
5. Remove the pork ribs from the marinade to a plate



About Chef Dan Leff...

After graduating from the California Culinary Academy in 1995, I’ve worked in venues around the Bay Area. Having worked with Bradley Ogden at the Lark Creek Inn, I specialize in Classic American cuisine, using seasonal ingredients, with a fine dining emphasis.

Chef Dan Leff Catering focuses on intimate, elegant sit-down dinners and small corporate events. <http://www.chefdanleff.com>



or other vessel. Keep the marinade handy, you’ll need to use it fast in the step below ...

6. **WORKING QUICKLY AND CAREFULLY** put on that oven mitt and divide the hot coals into 2 equal piles pushed to the sides of the grill bottom. There should be just enough room for that aluminum half pan.

Put the half pan into that space, and immediately pour in the marinade. **DON’T POUR IN THE MARINADE ALL THE WAY TO THE TOP** – leave about 1” of space. Put the ribs into the pan with the marinade, immediately.

7. Have the lid to the grill handy. Sprinkle the soaked/drained smoking chips onto the hot coals. Immediately cover the grill with the lid. Have **ALL** the air vents (on the bottom of the grill, and in the lid) **WIDE OPEN**.

8. The ribs will braise in the marinating liquid and absorb the smoky flavor of the wood chips. Add more marinade to the pan as it evaporates. The ribs will take about 1 to 1-1/2 hours to cook. When they are done, they will be very tender and have an amazing taste! Remove them carefully with the long tongs when they are ready.



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