

Buffalo ribs

from pork



Vom
Chefkoch
empfohlen!

Material:

1200 g pork ribs in one piece

Seasoning:

80 - 100 g ARKANSAS WÜRZMARINADE OG, art.-code 411/39 0002

Manufacture:

Brush the ribs with **ARKANSAS WÜRZMARINADE OG**.
Let marinate in the refrigeration for approx. 12 hours.

Gewirzmillen[®]

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Chef de cuisine tip:

Don't exceed a temperature of 4 °C during the manufacture process.

Take the meat in time out of the cooling before barbecuing so that the meat can condition to the room temperature. Otherwise the following cooking time will change.

Preheat the electro, gas or wood barbecue grill and barbecue the Buffalo ribs 50-70 minutes (according to thickness) with medium heat. After the cooking time let the finished ribs rest for some minutes.

If you barbecue with direct glow place the ribs on top of aluminium foil or in a barbecue mould.

The safest way is to cook the ribs in a seasoned stock until they are barely tender. Marinate afterwards with **ARKANSAS WÜRZMARINADE OG** for some time so that the marinade could permeate. With this method the barbecue time is extremely shortened.