

Guava Teriyaki Baby Back Ribs w/"BBQ" Tostones"

Recipe by: David Rose



Ingredients:

2 full racks Pork baby back ribs
Guava Teriyaki BBQ Sauce (see recipe below)
BBQ Dry Rub (see recipe below)
1 cup apple juice
1 unripened green plaintain
Canola oil for frying

BBQ Dry Rub

1/2 cup kosher salt
1/2 cup coarse cracked pepper
1/2 cup brown sugar
3 tablespoons white sugar
1 tablespoon smoked paprika
1 teaspoon garlic powder
1 teaspoon onion powder

Recipe:

1.) Mix together in medium bowl until well incorporated.

Yield: about 1.25 cups

Guava teriyaki BBQ sauce

Ingredients:

10 oz guava paste
1/4 cup dark spiced rum
1/2 cup ketchup
1 tablespoon freshly grated ginger
2 freshly grated garlic cloves
1/4 teaspoon sesame oil
1 teaspoon sriracha hot sauce
1 tablespoon tomato paste
1/2 cup rice wine vinegar
2 teaspoon apple cider vinegar
1/2 cup teriyaki marinade/sauce
1 teaspoon smoked paprika
1 teaspoon Worchestire sauce
1 teaspoon brown sugar

Recipe:

1.) Whisk all ingredients in medium sized sauce pot. Bring to a boil then simmer for 10 to 12 mins. Cool to room temperature before serving BBQ sauce.

Yield: About 2 cups

Guava Teriyaki Baby Back Ribs

Recipe:

- 1.) Take baby back ribs out of the fridge and allow to come to room temperature, about 30 mins.
- 2.) While ribs are coming up to room temperature, prepare your grill/smoker for indirect grilling at 275 degrees. At this point feel free to add a heaping hand full of soaked apple wood chips to the charcoal, to add an additional smoky flavor to the ribs. (*Wood chips/chunks, should be soaked a minimum of 30 mins in water, to ensure slow burning)
- 3.) Remove membrane from the back of the ribs, with a knife, and pull away from ribs with a paper towel, for easier removal, discard.
- 4.) Season both sides of the ribs liberally with BBQ dry rub, and place meaty side of ribs up first in grill (indirect heat)/smoker. Place aluminum pan under ribs, to catch drippings.
- 5.) For these ribs, the total cook time will be 3 hours. First hour ribs are grilled uncovered, 1 hour ribs wrapped in aluminum foil, last 1 hour ribs grilled uncovered again.
- 6.) For the 2nd hour... Prepare a double layer of aluminum foil, big enough to wrap each rack. Crimp sides of aluminum foil up, and pour a 1/2 cup of apple juice in the bottom. Place a rack in each piece of aluminum foil. Fold aluminum foil over and wrap loosely, around the ribs. Place wrapped ribs back into grill (indirect heat)/ smoker and cook for the 1 hour.
- 7.) Remove the ribs from the aluminum foil, and place ribs back on to grill. Once a nice crust starts to form on the ribs, brush/baste ribs liberally with Guava Teriyaki BBQ sauce on each side of ribs 2 to 3 times. Allowing a nice sticky layer of BBQ sauce to adhere to the ribs. This last hour is extremely important, as we are looking for a finished caramelization on the ribs.
- 8.) Once achieved caramelization is achieved on the ribs, remove ribs from grill/ smoker with tongs, and place on cutting board.
- 9.) Slice each rib, down each bone to separate each individual rib. Serve with "BBQ tostones"

"BBQ" Tostones

Recipe:

- 1.) In a medium sized pan, heat up canola oil about 1/2" depth to medium high heat.
- 2.) Peel green plantain, slice into about 1/2" slices. About 8 to slices helper plantain.
- 3.) Fry on both sides until lightly golden brown about 2-3 mins. Remove from heat, and drain on paper towel lined dish.
- 4.) Using the back of a spatula, carefully smash the green plantain medallion until they're thin.
- 5.) Refry plantain until golden brown and crispy, remove from heat and lightly toss with *bbq dry rub*.
- 6.) Serve hot with ribs!!

Yield: About 6 to 8 servings