



PORK RIBS IN BEER BRINE

INGREDIENTS:

Sokolow pork ribs
oil
aluminium foil

BRINE:

0.5 l beer
0.5 l water
200 g salt
30 g sugar
garlic
ginger
lemon grass

SPICES:

pepper
paprika
fresh thyme
butter
brown sugar

CHIMICHURRI SAUCE:

parsley leaves
mint
garlic
habanero pepper
apple cider vinegar
extra virgin olive oil

PREPARATION:

1. Mix the brine ingredients, prepare the meat by removing the membrane from the top, then put the ribs in the brine and leave for 6 hours. After this time, drain the meat from the brine and brush with olive oil. Season with pepper, sweet paprika and fresh thyme. Place the ribs on the grill and turn over every 15 minutes. When they start to change colour, wrap up in foil with butter and brown sugar and grill some more.
2. Move on to preparing the sauce, chop the herbs, garlic and habanero peppers and pour in the apple cider vinegar, finally adding the olive oil. Mix.
3. Check the grill and make sure that the bones come away freely from the meat, then you can remove it from the fire.
4. Split the roasted ribs and serve with the chimichurri sauce. Enjoy!

TIP:

If you are working on a regular hearth and don't have a grill with a thermometer, don't worry! Each of us has with a natural thermometer! Just extend your hand over the embers - if you can't hold on for more than four seconds - the temperature is over 250 degrees at this point. If you can hold your hand from 4 to 8 seconds - it's 180 degrees, from 8 to 12 - 160 degrees, and longer than 12 - it is 120 or less. It may sound drastic, but it's a really useful method, and if you master this kind of intuitive temperature testing, it will also make it much easier for you to work on regular grills, those gas and charcoal ones.