

FALL-OFF-THE-BONE RIBS

Suitable for holiday get togethers with friends and family.

With the holiday season around the corner. Take your **Built in Braai Insert** to the challenge for fall-off-the-bone ribs. Get yourself ready for ribs like never before. Your guests will be talking about your ribs forever.



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Prep time: 30 minutes
Cook time: 3 hours
Serves 4 - 8 people

INGREDIENTS

Ribs

FOR THE RUB:

Salt

Pepper

Cayenne pepper

FOR THE SAUCE:

Barbeque sauce of your choice

INSTRUCTIONS:

FOR THE RUB:

1. The first thing in preparing **tender ribs** is creating a rub that's sure to delight your taste buds and add to the ribs' already delicious flavour. We like to keep things simple with a rub consisting of just three ingredients: salt, pepper, and cayenne pepper.
2. After applying a generous amount of the rub to the ribs, let them sit and **marinate** for a good 30 minutes.

PRECOOK THE RIBS:

3. Most people place their ribs directly on the braai after they marinate. Though this will produce delicious ribs, we recommend **precooking** them in the oven first.
4. Wrap the ribs in foil and place them in the oven at 150c for 45minutes. Precooking them helps intensify the **flavour** and naturally brings out the juices, ensuring your ribs will be anything but dry.

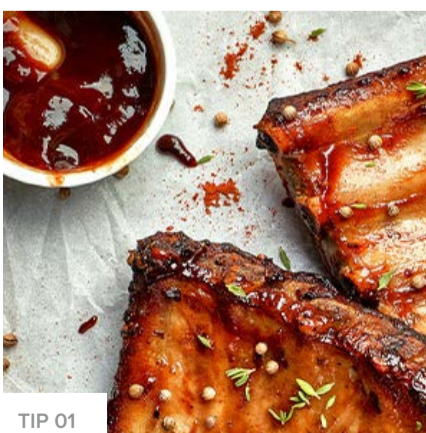
BRAAI THE RIBS:

5. This is the easy part. Place the ribs on your **folding grid** and close. Use your rib rack on your **Built in Braai Insert** to place your ribs over indirect, medium heat on your braai.
6. **Cook** the ribs for approximately two hours.
7. After the two hours are up, use a fork to make sure the ribs pull off the bone easily. If so, they are done. If you're using **barbeqcue** sauce, now is the time to slather the ribs in it.

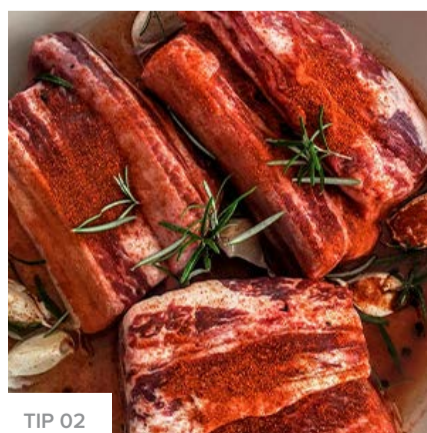
COOL THE RIBS:

8. After the ribs are fully cooked, take them off the braai, and let them **rest** for 10-15 minutes. Allowing the meat to rest lets the moisture build up again and prevents the juices from running out of the ribs as you cut them. If you cut the meat right away, you lose a ton of vital juices pertinent to the overall flavour.
9. We know you're hungry and your mouth is watering, but it's worth waiting an extra 10 minutes.

MEGAMASTER RECIPE TIPS



Don't put your barbecue sauce on too soon. This will be best to save this for the last. Otherwise, your sauce is going to burn.



It is best to braai your ribs over **indirect** heat if your meat is 5cm thick or more.



A nice side to go with ribs is our **traditional** potato salad.