

## BARBECUE PORK RIBS, HIGHLAND PARK STYLE

### The Recipe

<https://www.cuisinedaubery.com/recipe/barbecue-pork-ribs-in-the-style-of-highland-park/>

A delicious recipe for BBQ Pork ribs, from a great restaurant in Highland Park, California

Servings: 8

Preparation Time: 30 Minutes

Cooking Time: 2 H

Yield: 2 Kg de Travers de Porc (Ribs)

Skill: Easy Level

Cuisine: American Cuisine

Courses: Barbecue, Main Dish, Meat,

### Ingredients

#### **With 2 kg (4 lbs 7 oz ) of meat**

\*Meat

4 lbs 7 oz Pork Ribs (2 kilograms)

\*Marinade

6 Garlic Cloves

1 teaspoon of Chile powder (or Espelette)

2 teaspoons of Powdered Ginger

1 teaspoon of Paprika

1/3 Cup Brown Sugar (70 grams)

1 teaspoon of Turmeric

2 Tablespoons Balsamic Vinegar (30 grams)

1/2 Cup Honey (200 grams)

1 Cup Ketchup (300 grams)

1/2 Cup Soy Sauce (120 grams)

1/3 Cup Whiskey (70 grams)

2 Tablespoons Worcestershire Sauce (40 grams)

1 tablespoon of Chipotle

#### **With 1.5 kg (3 lbs 5 oz ) of meat**

\*Meat

3 lbs 5 oz Pork Ribs (1.5 kilograms)

\*Marinade

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4.5 Garlic Cloves

3/4 teaspoon of Chile powder (or Espelette)

1 1/2 teaspoons of Powdered Ginger

3/4 teaspoon of Paprika

1/4 Cup Brown Sugar (52.5 grams)

3/4 teaspoon of Turmeric

2 Tablespoons Balsamic Vinegar (22.5 grams)

1/2 Cup Honey (150 grams)

3/4 Cup Ketchup (225 grams)

1/3 Cup Soy Sauce (90 grams)

4 Tablespoons Whiskey (52.5 grams)

2 Tablespoons Worcestershire Sauce (30 grams)

3/4 tablespoon of Chipotle

### **With 1 kg (2 1/4 lbs ) of meat**

\*Meat

2 1/4 lbs Pork Ribs (1 kilogram)

\*Marinade

3 Garlic Cloves

1/2 teaspoon of Chile powder (or Espelette)

1 teaspoon of Powdered Ginger

1/2 teaspoon of Paprika

3 Tablespoons Brown Sugar (35 grams)

1/2 teaspoon of Turmeric

1 Tablespoon Balsamic Vinegar (15 grams)

1/3 Cup Honey (100 grams)

1/2 Cup Ketchup (150 grams)

1/4 Cup Soy Sauce (60 grams)

2 Tablespoons Whiskey (35 grams)

1 Tablespoon Worcestershire Sauce (20 grams)

1/2 tablespoon of Chipotle

## Steps

Here's the recipe video:

1. Take a stockpot, pour water and bring to a boil. If the ribs are too long, cut them in half
2. After bringing to a boil, reduce to a simmer and add the Pork Ribs
3. You want to keep the water at a simmer, on low heat

### **The Barbecue Sauce**

4. In a mixing bowl, add: the Honey (1/2 Cup or 200 g), the Balsamic Vinegar (2 Tablespoons or 30

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g), the Soy Sauce (1/2 Cup or 120 g), the Ketchup (1 Cup or 300 g), the Brown Sugar (1/3 Cup or 70 g), the Garlic Cloves (6) that you must dice and the Chipotle (1 tablespoon) that you can mash with a fork

### What are Chipotle Peppers ?

If you don't know Chipotlé, just remember it's the same pepper as Jalapeño, dried and smoked. Though it's not as hot as the green Jalapeño, you need to add only a little bit...

... unless you are interested in traveling to the moon without a SpaceX rocket

You will find Chipotle easily in America, but not so easily in European markets

But if you can't find any, Internet can come to the rescue : To purchase online, see [HERE](#)

5. Add in the spices : the Powdered Ginger (2 teaspoons), the Paprika (1 teaspoon), the Turmeric (1 teaspoon) and the Chile powder (or Espelette) (1 teaspoon)

6. Pour in the Worcestershire Sauce (2 Tablespoons or 40 g)

7. Pour in the Whiskey (1/3 Cup or 70 g)

8. You have your sauce !

9. You may store it in a ziploc in the fridge

10. After 1 hour to 1 hour 45 minutes, check the meat : The meat should be fork tender

11. Strain the meat and let it cool down for 15 minutes

### Marinade

12. Mix the meat and sauce in a large mixing bowl

13. Marinate the meat for at least 4 hours, but overnight ideally

### Barbecue'ing

14. Preheat the barbecue on high heat, place a tray (for the juices) and the meat above

15. You may also cook in the oven

16. Brush the meat several times until the end (10 minutes). You'll end up with perfectly juicy meat and a nice crisp, sizzling crust.

17. Cooking time varies, but shouldn't take more than 10/20 minutes

18. You may use a bit of oil, in that case choose Sesame Oil

19. In fact, I use a barbecue griddle that makes it easier to keep my barbecue clean. Most griddles go to the dishwasher