

BABYBACK RIBS MET CHUNKY SAUS

De 3-2-1 methode (die in totaal 9 uur duurt) is bekendst voor grote, brede karkassen, het deel van de ribbenkast dat overblijft als je het karkaspek eraf snijpt. Je hoeft maar 3 uur, dan stoomkook je 2 uur met vuur en wit, en als laatste een uurje vuur te laten gaar in een saus. Vooral dat laatste uur kan een stuk keulen. De ribben die we hier gebruiken liggen meer aan de achterkant van de ribbenkast en hebben een hele stukje vlees aan de binnenzijde. De bereiding is ongeveer 3 uur korter dan karkasribben, zeker als je een temperatuur van 140 °C aanhoudt in de barbecue. We houden het simpel qua hier de pittigheid helpt met de geringe maar wel niet overtuigende in de smaak. Het lichte bittertje compenseert het varkensvet en het zoute van de saus een beetje.

Voor 4 personen / Bereidingstijd: 30 minuten + 3,5 uur gaar

AAAA (+)

INGREDIËNTEN

- 4 babyback spareribs stukken van ca. 500 g
- 2-3 maanden
- 200 ml pittige of blond beer
- 100 g mosterd, in kleine blokjes
- 1 portie chunky saus (zie blz. 175)

Voor de rub

- 4 el groen anisoonkruid
- 2 el versgemalen zwarte peper
- 4 el paprikapoeder
- 4 el mosterd
- 2-3 gedroogde uiengaren
- 2-3 gedroogde knoflookknopjes
- 1-2 broodkruimels

BEREIDING

MATERIALEN

- ribbenkast
- vuurrooster
- rook
- aluminiumfolie
- 2-3 maanden
- appelmessing
- aluminium kweek

BEREIDING

Verwijder het vlees van de achterkant van de ribben, knip alsof de aan beide zijden in het midden om de rub te plaatsen.

Meng alle ingrediënten voor de rub. Bestrooi de ribben aan beide kanten goed met de rub en druk een beetje aan.

Stek de barbecue aan, ventel tot 140 °C en leg het appelmessing tussen de kolen, slaan een kleine opening met het vorkspijp en het vuurrooster. Leg de ribben haaks in het rook en zet op het rooster of leg ze direct op het rooster met de binnenzijde naar voren. Stel het rooster en ook de ribben 1,5 uur het de kolen indrogen en laden aan het vlees (een beetje hebben gekookt) en het vet aan de randen begint te gaar.

Leg 4 grote stukken aluminiumfolie op elkaar. Zorg dat de stukken folie 2 keer de breedte en 1,5 keer de lengte zijn als een stuk rib. Leg eventueel per rib 2 stukken folie naast elkaar.

Leg 1 voor 1 de ribben met de binnenzijde naar voren en vouw in. Gaat steeds een kant van het vlees en verlaten een kant van de binnenzijde in elke folie. Vouw het folie dicht en met een beetje en wit goed dicht aan de randen, zodat er geen stoom kan ontsnappen.

Leg de ribben terug op het rooster en stoom nog 30 minuten. Vouw na 30 minuten de folie voorzichtig open om te kijken of het vlees is terug getrokken van de binnenzijde van de hele lengte van de ribben. Is dit nog niet het geval? Vouw het folie dan dicht en stoom nog 15 minuten.

Haal de ribben voorzichtig uit de folie. Leg terug op het rooster. Schenk het vuur uit de vorkspijp en de chunky saus. Naam de kook en bestrooi de ribben met de saus, naar de onderkant, het ongeveer 10 minuten indrogen en dan de binnenzijde. Naam de ribben uit de barbecue en leg meteen tussen de kolen, tussen haaf met.

200 ml pittige, blond beer



Grill Barbecue Boek Voor De Fijnproever

Steven Raichlen



Grill Barbecue Boek Voor De Fijnproever:

Grill & barbecue boek voor de fijnproever Ulrich Klever, 1972 **Brinkman's catalogus van boeken en tijdschriften**, 1989 With 1901 1910 1956 1960 Repertorium is bound Brinkman's Titel catalogus van de gedurende 1901 1910 1956 1960 Title varies slightly *Grill en barbecueboek voor de fijnproever* Ulrich Klever, Hennie Franssen-Seebregts, Rolf Ege, 1977 **Brinkman's cumulatieve catalogus van boeken**, 1981 Voorts een alphabetische lijst van Nederlandsche boeken in België uitgegeven *Nederlandsch letterkundig nieuwsblad*, 1975 Repertorium van werken, in Vlaanderen uitgegeven, of door monopoliehouders ingevoerd Vereniging ter Bevordering van het Vlaamse Boekwezen, 1972 **Boekblad**, 1981 *Bibliographie der Übersetzungen deutschsprachiger Werke*, 1974 **Hope's Crossing 2** RaeAnne Thayne, 2025-03-04 1 EEN FANTASTISCH UITZICHT Alex droomt uit wanneer ze haar eigen restaurant begint Voor een serieuze relatie heeft ze het dus veel te druk maar een beetje flirten met de aantrekkelijke Sam Delgado kan geen kwaad denkt ze Het was alleen niet de bedoeling dat hij haar buurman werd en ook nog eens oprecht in haar geïnteresseerd lijkt Want dat kan ze er nu niet bij hebben Toch 2 STERK IN DE VERLEIDING Als iemand weet wat verleiding is is het Charlotte Caine wel die in haar snoepwinkel haar boterzachte zelfgemaakte fudge verkoopt En dat terwijl ze een jarenlange strijd heeft gevoerd tegen overgewicht Gelukkig heeft ze nu alles onder controle Tot het lot haar opnieuw een verleiding voorschotelt in de persoon van Spencer Gregory De man die als tiener haar hart brak en haar toen verliet is terug en hij is nog even adembenemend als destijds Bovendien lijkt hij een ander mens hij zet zich in voor de gemeenschap en is een enorm liefdevolle vader voor zijn dochter Charlotte doet wanhopig haar best niet weer voor hem te vallen maar een nieuwe verslaving ligt op de loer 3 HARTVERWARMENDE WINTER Geheel per ongeluk lokt Genevieve een vechtpartij uit in een caf waarna ze tot haar schrik een taakstraf krijgt opgelegd Gelukkig valt die mee kerstbomen versieren in de vakantiehuisjes van het veteranencentrum Het enige probleem is dat ze daarbij moet samenwerken met Dylan die haar duidelijk als een verwende prinses ziet terwijl zij hem op de een of andere manier juist onweerstaanbaar sexy vindt Hopelijk gaat hij nog anders over haar denken Bestaat er niet zoiets als de magie van Kerstmis Deze boeken zijn afzonderlijk te lezen en zijn ook los verkrijgbaar Index translationum, 1978 Philosophy Religion Social sciences Law Education Economy Exact and natural sciences Medicine Science and technology Agriculture Management Architecture Art History Sport Biography Literature **Lekturgids**, *How to Grill* Steven Raichlen, 2011-11-01 Now Steven Raichlen's written the bible behind the Barbecue Bible A full color photograph by photograph step by step technique book How to Grill gets to the core of the grilling experience by showing and telling exactly how it's done With more than 1 000 photographs and lively writing here are over 100 techniques from how to set up a three tiered fire to how to grill a prime rib a porterhouse a pork tenderloin or a chicken breast There are techniques for smoking ribs cooking the perfect burger rotisserieing a whole chicken barbecuing a fish for grilling pizza shellfish vegetables tofu fruit and s'mores Bringing the techniques to life are over 100 all new recipes

Beef Ribs with Chinese Spices Grilled Side of Salmon with Mustard Glaze Prosciutto Wrapped Rosemary Grilled Scallops and hundreds of inside tips Grill-barbecue boek Toussie Salomonson,1975 *The Barbecue! Bible 10th Anniversary Edition* Steven Raichlen,2008-05-28 Now the biggest and the best recipe collection for the grill is getting better Announcing the full color edition of The Barbecue Bible the 900 000 copy bestseller and winner of the IACP Julia Child Cookbook Award Redesigned inside and out for its 10th anniversary The Barbecue Bible now includes full color photographs illustrating food preparation grilling techniques ingredients and of course those irresistible finished dishes A new section has been added with answers to the most frequently asked grilling questions plus Steven s proven tips quick solutions to common mistakes and more And then there s the literal meat of the book more than 500 of the very best barbecue recipes inventive delicious unexpected easy to make and guaranteed to capture great grill flavors from around the world Add in the full color and it s a true treasure **The Barbecue! Bible** Steven Raichlen,2011-11-01 This book has been completely updated A 500 recipe celebration of sizzle and smoke It s got everything how to grill internationally the appropriate drinks to accompany grilled food appetizers and revered American traditions such as Elizabeth Karmel s North Carolina Style Pulled Pork and the great American hamburger Raichlen also includes a host of non grilled salads and vegetables to serve as worthy foils to the intense flavors of food hot from the fire **The Barbecue! Bible 10th Anniversary Edition** Steven Raichlen,2008-05-28 Now the biggest and the best recipe collection for the grill is getting better Announcing the full color edition of The Barbecue Bible the 900 000 copy bestseller and winner of the IACP Julia Child Cookbook Award Redesigned inside and out for its 10th anniversary The Barbecue Bible now includes full color photographs illustrating food preparation grilling techniques ingredients and of course those irresistible finished dishes A new section has been added with answers to the most frequently asked grilling questions plus Steven s proven tips quick solutions to common mistakes and more And then there s the literal meat of the book more than 500 of the very best barbecue recipes inventive delicious unexpected easy to make and guaranteed to capture great grill flavors from around the world Add in the full color and it s a true treasure Planet Barbecue! Steven Raichlen,2010-05-01 The most ambitious book yet by America s bestselling award winning grill expert whose Barbecue Bible books have over 4 million copies in print Setting out again on the barbecue trail four years ago Steven Raichlen visited 60 countries yes 60 countries and collected 309 of the tastiest most tantalizing easy to make and guaranteed to wow recipes from every corner of the globe Welcome to Planet Barbecue the book that will take America s passionate obsessive smoke crazed live fire cooks to the next level Planet Barbecue with full color photographs throughout is an unprecedented marriage of food and culture Here for example is how the world does pork in the Puerto Rican countryside cooks make Lechon Asado stud a pork shoulder with garlic and oregano baste it with annatto oil and spit roast it From the Rhine Palatine region of Germany comes Spiessbraten thick pork steaks seasoned with nutmeg and grilled over a low smoky fire From Seoul South Korea Sam Gyeop Sal grilled sliced pork belly From Montevideo Uruguay Bandiola butterflied pork

loin stuffed with ham cheese bacon and peppers From Cape Town South Africa Sosaties pork kebabs with dried apricots and curry And so it goes for beef fish vegetables shellfish says Steven Everything tastes better grilled In addition to the recipes the book showcases inventive ways to use the grill Australia s Lamb on a Shovel Bogota s Lomo al Trapo Salt Crusted Beef Tenderloin Grilled in Cloth and from the Charantes region of France Eclade de Moules Mussels Grilled on Pine Needles Do try this at home What a planet what a book

BBQ USA Steven Raichlen,2003-04-22 Steven Raichlen a national barbecue treasure and author of The Barbecue Bible How to Grill and other books in the Barbecue Bible series embarks on a quest to find the soul of American barbecue from barbecue belt classics Lone Star Brisket Lexington Pulled Pork K C Pepper Rub Tennessee Mop Sauce to the grilling genius of backyards tailgate parties competitions and local restaurants In 450 recipes covering every state as well as Canada and Puerto Rico BBQ USA celebrates the best of regional live fire cooking Finger lickin or highfalutin smoked rubbed mopped or pulled cooked in minutes or slaved over all through the night American barbecue is where fire meets obsession There s grill crazy California where everything gets fired up dates Caesar salad lamb shanks mussels Latin influenced Florida with its Chimichurri Game Hens and Mojo Marinated Pork on Sugar Cane Maple syrup flavors the grilled fare of Vermont Wisconsin throws its kielbasa over the coals Georgia barbecues Vidalias and Hawaii makes its pineapples sing Accompanying the recipes are hundreds of tips techniques sidebars and pit stops It s a coast to coast extravaganza from soup grilled chilled and served in shooters to nuts yes barbecued peanuts from Kentucky

The Thrill of the Grill Chris Schlesinger,John Willoughby,2002-04-29 The Granddaddy of all Grilling cookbooks with more than 130 000 copies sold is available in paperback for the first time ever From outdoor cooking experts Chris Schlesinger and John Willoughby you ll learn Expert advice on getting your grill set up 190 sensational recipes from appetizers to dessert Great tips for grilling foods to perfection An up to date guide to barbecuing An indispensable list of tools you ll need to have

Barbecue Like a Boss Adam Roberts,2021-09 Learn to Barbecue Grill

Whispering the Secrets of Language: An Emotional Quest through **Grill Barbecue Boek Voor De Fijnproever**

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