Ribs with coffee barbecue sauce



Consejo del chef

Serve with baked potatoes and lettuce to taste.

Raciones para 2

- ❏ **500 gr** Pork ribs
- ❏ Baked potatoes
- ❏ Lettuce (as a side dish)
- ❏ **1** Teaspoon of smoked paprika
- ❏ **1/2** Teaspoon of cumin
- ❏ Salt
- ❏ Pepper
- ❏ Extra virgin olive oil
- ❏ **150 ml** Espresso coffee
- ❏ **60 gr** Honey
- ❏ **1** Tablespoon of ketchup
- ❏ **1** Teaspoon of Sriracha
- ❏ **30 ml** Soy sauce

1. For the ribs, mix together in a bowl the olive oil with salt, pepper, cumin, and paprika. Rub the washed ribs with this mix and wrap them with aluminium foil. Cook for two hours at 120 °C in the oven.

2. Meanwhile, make the coffee barbecue sauce. Put all the ingredients in a saucepan, blend well, and cook on low-medium heat for 20 minutes until it reduces and you have a thick sauce.

3. After two hours, check the ribs and remove the aluminium foil. Cook for 30 more minutes. Flip the meat over and brush the top with the thick barbecue sauce.

4. Raise the oven temperature to the highest setting and cook for 10 minutes more, optionally brushing again.

Chef's Notes

https://cookinglovers.teka.com/en/receta/costillas-barbacoa-cafe/