

Sticky apricot & lime pork spare ribs – with classic mac n’ cheese and slaw

Ingredients: 4 pork spare ribs (or more if you like) Sweet BBQ rub – Meat Graffiti ‘Chilli Chipotle’ or Butchers Axe ‘Ranger’ 2 cobs of corn (with the husk on if possible) 1 cup (very) finely grated parmesan cheese 2 cups uncooked macaroni pasta 2 tbs plain flour 3 tbs butter Approximately 2 cups milk 2 cups grated cheddar cheese ¼ teaspoon onion powder 1 tbs horseradish cream ¼ teaspoon garlic powder ¼ teaspoon salt A pinch of white pepper	Sticky Apricot Rib Sauce: ½ cup apricot jam Juice from one lime 1 tbs tamari (or soy) sauce A pinch of pepper and salt 1 tbs apple cider vinegar Slaw: 1 cup grated red cabbage 1 cup grated green cabbage ¾ cup shredded carrot ½ red onion thinly sliced 1 green apple grated ½ cup sour cream ¾ cup mayonnaise 2 tbs apple cider vinegar 1 tbs Dijon mustard
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Method:

- 1) Set up your BBQ for indirect cooking (one hot zone and one not so hot). I like to aim for around 300f (150c). Thoroughly coat the ribs with the rub and place into the indirect cooking zone. I had apple wood chunks for smoke. Total cook time will be around two and a half hours.
- 2) To make the Mac and Cheese, start with a simple roux – melt the butter in a saucepan, add the flour and stir. Gradually add milk while whisking until it stays at a thick (ketchup-like) consistency. Add the horseradish, onion powder, garlic powder, salt and white pepper to taste followed by the grated cheddar cheese. Meanwhile, cook the pasta to your liking and drain. Stir through the sauce (ensure there’s a good ratio, it’s better to leave some cooked pasta out if there’s too much. I like to put the Mac and cheese into the BBQ or smoker to get some colour on top.
- 3) After 1.5 hours, give the ribs a good brush with the apricot sauce and wrap in foil. Return them to the BBQ for another hour before checking for doneness. When done, the ribs should feel like a knife in warm butter when probed. Re-glaze or even pour the remainder of the glaze over the ribs. Unwrap them slightly to allow the glaze to set for about 10 minutes.
- 4) Prepare the coleslaw by mixing the sour cream, mayo, apple cider vinegar and Dijon mustard together. Mix the mayo mixture through the cabbage, carrot, apple and onion. Do this bit by bit and stop when you’re happy with texture, or alternatively add more mayo to the mix.
- 5) Serve the ribs with Mac and Cheese and slaw.