

Hot BBQ Recipes for Summer

Written by Written by Ashley Pearlstein

Wednesday, 08 June 2011 09:38 - Last Updated Friday, 24 June 2011 15:22

What better way to celebrate summer than with a barbecue? Use these delicious barbecue recipes to wow your family and friends!



Duo BBQ Ribs

By Bobby Q's Restaurant

Ingredients:

- 2 full racks of 3/down pork spare ribs
- 3/4 cup BBQ Rub (see directions below)
- 3 tablespoons sugar
- 2 slabs of baby back ribs
- 2 cups white vinegar
- 2 tablespoons hot pepper sauce (recommended: Tabasco)
- 3 tablespoons brown sugar
- Dash Worcestershire sauce
- Salt and freshly ground black pepper

Steps:

1. Combine BBQ Rub with sugar and blend thoroughly in a mixing bowl. Season spare ribs entirely with the rub mix. (It is best to season and cover overnight for at least 12 hours)
 2. Season spare ribs with salt and pepper.
 3. In a mixing bowl, whisk the vinegar, hot pepper sauce and brown sugar together. Add Worcestershire sauce, salt and pepper.
 4. Place the baby back ribs in a large dish and pour sauce over them. Cover ribs and refrigerate for 12 hours.
 5. Remove both the spare ribs and baby back ribs from refrigerator, reserving the marinade.
 6. Bring the marinade to a boil, reduce heat and simmer for five minutes. Use sauce to baste the baby back ribs.
 7. Place coals according to directions for slow cooking, place spare ribs on the grill and cook for about three hours, turning occasionally.
 8. Place the ribs on the prepared grill and cook for 45 minutes on one side and flip over. Continue to cook for 45 minutes. Feed the fire every 30 minutes.
 9. Baste the ribs with the reserved sauce every 15 minutes. Remove the ribs from the grill and slice. www.bobbyq.net.
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BBQ Rub

By Bobby Q's Restaurant

Ingredients:

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried thyme

Steps:

1. Combine all ingredients thoroughly. Yield: 2/3 cup. <http://bobbyqsrestaurant.com/>.
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Barbecue Sauce

From Hole-in-the-Wall Smokehouse and BBQ at Pointe Hilton Squaw Peak

Ingredients:

- 6 cups ketchup
- 1 tbsp. liquid smoke
- ½ cup molasses
- ½ cup brown sugar
- 2 tsp. Cayenne Pepper
- 1 tbsp. chili powder
- ½ tbsp. granulated or roasted garlic
- ½ tbsp. granulated onion or sautéed onion

Steps:

1. Combine all ingredients in a blender.
 2. Mix on low for one minute and refrigerate before serving.
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Big Boy Mac and Cheese

From Hole-in-the-Wall Smokehouse and BBQ at Pointe Hilton Squaw Peak

Ingredients:

- 1 cup beer
- 2 cups heavy cream
- 1 tbsp. chopped garlic
- 2 cups grated medium cheddar cheese
- 3 cups elbow mac pasta cooked
- ½ cup cooked and chopped bacon
- Salt and pepper (to taste)

Steps:

1. Bring beer to a simmer.
2. Add chopped garlic.
3. Simmer 2-3 minutes then add heavy cream.
4. Let this come to a simmer then add pasta.
5. Let cook for 1-2 minutes then add cheese.
6. Cook together for 3-4 minutes then add bacon bits.
7. Remove from heat, season to taste, and serve immediately.