

HOW TO USE · BBQ SEASONING RUB

BBQ RIBS WITH STICKY GLAZE

Sweet, smoky and classic. Rub, roast and finish on the grill.

SERVES	PREP	COOK
4	15 min + resting	2½–3 hr

INGREDIENTS

- 1.5 kg pork spare ribs
- 3 tbsp BBQ Seasoning Rub (about 30 g)
- 1 tbsp olive oil
- ½ cup (125 mL) BBQ sauce, for finishing (optional)
- To serve: coleslaw and corn



METHOD (oven)

1. Pat the ribs dry, rub with oil, then coat all over with the BBQ Seasoning Rub. Rest 30 minutes in the fridge, or up to overnight.
2. Heat the oven to 150°C fan-forced. Wrap the ribs in foil and place on a tray.
3. Cook 2½–3 hours, until the meat is tender and pulls back from the bone.
4. Unwrap, brush with BBQ sauce if using, and grill or broil 3–5 minutes to caramelise.
5. Rest 5 minutes, slice between the bones and serve.

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AIR FRYER METHOD

160°C then 190°C · 30–35 min

Rib portions, for smaller batches

1. Cut the rubbed ribs into portions that fit your basket.
2. Heat the air fryer to 160°C. Cook 25–30 minutes, turning halfway.
3. Brush with sauce if using, then cook 5 minutes more at 190°C to glaze.
4. Check the meat is tender. Rest 5 minutes.

BBQ / GRILL OPTION

140–150°C then sear

Ribs, two zones

1. Rub the ribs and rest 30 minutes.
2. Cook over indirect heat at about 140–150°C, lid down, 2½–3 hours until tender.
3. Brush with sauce if using, then finish over the heat 2–3 minutes a side.
4. Rest 5 minutes and slice.

SMOKER OPTION

120–135°C · 4–5 hr

Spare ribs, classic smoke

1. Set the smoker to 120–135°C with hickory, oak or apple.
2. Smoke the rubbed ribs 4–5 hours until tender and the bark is set.
3. Optional sauce glaze in the last 20 minutes. Rest 10 minutes.

OTHER WAYS TO USE IT

→ Rub on chicken pieces before roasting or grilling.

→ Season burger patties or sausages before cooking.

→ Shake over roast potatoes or corn on the cob.

SALT This blend already contains salt, so taste before adding any more.