



# BBQ SPARE RIBS

PAIR WITH TAVA MEDITERRANEAN FIESTA



SERVES 4



4 SCALLIONS, ROUGHLY CHOPPED  
4 GARLIC CLOVES, ROUGHLY CHOPPED  
2 1/2 TABLESPOONS CHILI POWDER  
1 1/2 TABLESPOONS DRIED OREGANO, CRUMBLER  
1 TABLESPOON PAPRIKA, PREFERABLY SPANISH SMOKED  
1 TABLESPOON FINE SEA SALT  
1/2 TEASPOON CAYENNE PEPPER  
4 POUNDS ST. LOUIS-STYLE PORK RIBS  
1 (12-OUNCE) BOTTLE DARK BEER  
1 (16-OUNCE) BOTTLE GOOD-QUALITY BARBEQUE SAUCE

HEAT OVEN TO 400°F. IN THE BOWL OF A FOOD PROCESSOR, COMBINE SCALLIONS, GARLIC, CHILI POWDER, OREGANO, PAPRIKA, SALT, AND CAYENNE PEPPER; PROCESS TO A PASTE.

SCORE FAT SIDE OF RIBS, PLACE IN A HEAVY LARGE ROASTING PAN, AND RUB ALL OVER WITH SPICE MIXTURE. POUR BEER AROUND RIBS. COVER PAN TIGHTLY WITH FOIL AND BAKE UNTIL RIBS ARE TENDER AND FALLING OFF THE BONE, 1 HOUR 30 MINUTES. REMOVE RIBS FROM OVEN, WARM BARBEQUE SAUCE, BRUSH RIBS WITH SAUCE, AND SERVE.