

A Wisconsin Tailgater's Heavenly Rib Recipe is a mouth watering combination of Leinie's HoneyWeiss and a Wisconsin Sunday staple, baby back ribs! The flavor of the beer is embedded into the ribs during the brining process and is also noticed in the bbq sauce. The prep is well worth the wait - juicy succulent ribs with made with Wisconsin brewed Leinie's! The beer not only adds flavor, but keeps the ribs tender!

Johnny Blood Red from Titledown Brewery is my favorite beer – Amazing flavor and the most clever name!

### **A Wisconsin Tailgater's Heavenly Rib Recipe**

(Perfect recipe for grilling or smoking)

- 4 lbs of baby back ribs

#### **BRINE:**

- 36 oz of Leinenkugels Honey Weiss
- 3 tbsp kosher salt
- 4 tbsp packed brown sugar
- 1 tbsp celery seed
- 1 tbsp Cajun seasoning
- 1 ½ tsp black pepper
- 1 tsp liquid smoke (if grilling)

#### **HONEY BBQ SAUCE:**

- 2/3 cup finely chopped onion
- 2-3 cloves garlic, minced
- 2 tbsp olive oil
- 1 ½ cups chili sauce
- 1 cup Leinenkugels Honey Weiss
- ½ cup honey
- ¼ cup Worcestershire sauce
- 2 tbsp yellow mustard

#### **DIRECTIONS:**

Prepare ribs by removing the membrane from the back. Cut racks into sections (typically in half before brining)

Mix together brine ingredients: beer, salt, brown sugar, celery seed, Cajun seasoning, black pepper & liquid smoke in a saucepan.

Heat over low heat, stirring gently until all the salt dissolves – allow to cool

Place ribs into a container with lid or large ziplock bag and pour the cooled brine over. Allow the ribs to brine for 6 or overnight for maximum flavor.

Enjoy a bottle of Honey Weiss while grilling.

Remove ribs from brine and pat dry – discard the used brine.

Using indirect heat, place ribs on covered grill and cook for 1 ½ - 1 ¾ hours or until the ribs are tender and the meat pulls easily from the bone.

To make the sauce, cook onion and garlic in oil in a small saucepan until the onions become tender. Add the remaining ingredients, stirring occasionally to mix well. Let simmer for 20 minutes.

During the last 5 – 10 minutes of grilling, generously apply the honey bbq sauce and baste the ribs allowing the sauce to set.