

# GRILLED CHEF'S FAVOURITE

## CRISPY SPARERIBS IN A SPICY BEER MARINADE

Beer and meat go great together. Treat yourself and your guests with a hearty palate pleasure: Spareribs with a royal beer attitude! Anyone who loves grilled meat, appreciates a good refreshing counterbalance as a matching drink. That's why we not only recommend a well-chilled Kaltenberg wheat beer with our crispy spareribs but also add some beer to our spicy marinade. Just follow the chef's navigation and enjoy!

### INGREDIENTS:

- 500 gr. Spareribs per person
- 100 gr. salt
- 20 gr. pepper
- 20 gr. paprika powder
- 20 gr. garlic powder
- 20 gr. caraway ground
- 20 gr. curry powder
- 200 ml barbecue sauce
- 200 ml Kaltenberg Hefeweissbier Dunkel/König Ludwig Weissbier Dunkel

### STEP BY STEP PREPARATION

#### Spareribs

1 Stir the salt, pepper, and spices together until they are well mixed. Process spices into a spice mixture. Coat the ribs liberally with the spice mixture and marinate for a day.

2 Mix the barbecue sauce with Kaltenberg Hefeweissbier Dunkel/König Ludwig Weissbier Dunkel.

3 Cook the spareribs at 145 C (fan) for 30 minutes, then brush generously with the Weissbier marinade. Cook for another 20 minutes at 145 C then reduce the temperature to 100 C and cook for about 20 minutes or finish under the grill.

4 Garnish and enjoy your meal. Guten Appetit!