

BBQ Ribs and Greens



There's nothing like ribs on a hot summer day – brined and then grilled to perfection. Serve them with collard greens that have been simmering on the stove for hours and your mouth has a summer party!

RIBS

What you need:

- 2 $\frac{1}{2}$ to 3 pounds of pork spareribs
- 2 Tablespoons sea salt
- 1 teaspoon garlic powder
- 1 teaspoon liquid smoke
- 1 cup bottled BBQ sauce
- 2 Tablespoons garlic chili sauce (the Asian kind)
- Water to cover

How to Do

Put the salt, garlic powder and liquid smoke into a large bowl. Add about a cup of bowling water and stir to dissolve the salt. Add cold water to fill the bowl about $\frac{1}{2}$ way. Cut the slab of ribs in half and submerge in the brine, making

sure it is completely covered. Cover the bowl and refrigerate for at least 6 hours.

Heat the grill up to medium high. Cook the ribs about 15 – 20 minutes on each side, depending on the thickness.

Mix the BBQ sauce with the chili sauce and coat the under side (the side with the fat) with sauce and cook another 10-15 minutes. Turn and repeat with the other side. Cut into serving sized pieces.



GREENS

What you need:

- 1 pound of bacon cut into chunks
- 1 bunch collard greens
- 1 bunch mustard greens

How to Do it:

Cook the bacon in a large kettle until it starts to brown. While it is cooking, wash the greens separately and cut into large pieces.



Put the collard greens on top of the bacon and bacon fat and stir gently. Cook for just a few minutes, stirring occasionally. The collards are a thicker leaf and need a little extra cooking.

Fill the pot a little over half way with water and bring to a boil. Add the mustard greens and reduce heat to low. Cover and simmer for about 2 – 3 hours. You can simmer longer, but try not to go less. The more they cook the more all the flavors meld together.



Serve hot with the ribs – put some cornbread on the side and it's a meal!



Serves 4