



Chatham County Beekeepers' Association

SUPPORTING BEEKEEPING IN CHATHAM COUNTY, NORTH CAROLINA SINCE 1976

Rhubarbecue Ribs or Chicken

- 1-1/2 teaspoons salt
- 1-1/2 teaspoons paprika
- 1 teaspoon coarsely ground pepper
- 3 to 4 pounds boneless country-style pork ribs or chicken

SAUCE

- 3 cups sliced fresh or frozen rhubarb (about 7 stalks)
 - 2 cups fresh strawberries, halved
 - 2 to 3 tablespoons olive oil
 - 1 medium onion, chopped
 - 1 cup packed brown sugar
 - 3/4 cup ketchup
 - 1/2 cup red wine vinegar
 - 1/2 cup bourbon
 - 1/4 cup reduced-sodium soy sauce
 - 1/4 cup honey
 - 2 tablespoons Worcestershire sauce
 - 2 teaspoons garlic powder
 - 1 teaspoon crushed red pepper flakes
 - 1 teaspoon coarsely ground pepper
1. Preheat oven to 325°. Mix salt, paprika and pepper; sprinkle over ribs. Refrigerate, covered, while preparing sauce.
 2. In a large saucepan, combine rhubarb and strawberries; add water to cover. Bring to a boil. Cook, uncovered, 8-10 minutes or until rhubarb is tender. Drain; return to pan. Mash until blended.
 3. In an ovenproof Dutch oven, heat 1 tablespoon oil over medium heat. Brown ribs in batches, adding additional oil as needed. Remove from pan.
 4. Add onion to same pan; cook and stir 4-6 minutes or until tender. Add remaining ingredients; stir in rhubarb mixture. Return ribs to pan, turning to coat. Bring to a boil. Cover and bake 2 hours or until ribs are tender. Bake, uncovered, 30-35 minutes or until sauce is slightly thickened. Yield: 8 servings.