

## CARAMEL SPARE RIBS WITH CARROTS

### FOR THE RIBS

2 RACKS OF ST. LOUIS STYLE SPARERIBS  
¾ CUP GRANULATED SUGAR  
¼ CUP OF BROWN SUGAR  
¾ CUP OF DARK BEER OR ALE  
¼ CUP OF BOURBON  
3 TBPS CIDER VINEGAR  
2 TBSPS KETCHUP  
2 TBPS GRATED FRESH GINGER  
2 TBPS SOY SAUCE  
1 TSP DIJON MUSTARD  
2 TSPS OF HOT SAUCE – SRIRACHA, HARISSA OR TABASCO

PRE-HEAT OVEN TO 350°

CUT THE RIBS INTO 3 OR 4 RIB SECTIONS

SPREAD THE GRANULATED SUGAR IN THE BOTTOM OF LARGE, STEEP-SIDED FRYING PAN WITH A LID OR A DUTCH OVEN. HEAT OVER MEDIUM FLAME. THE SUGAR WILL MELT, THEN START TO COLOR. WHEN IT LOOKS LIKE DARK MAPLE SYRUP, REMOVE FROM THE HEAT, STIR IN THE BROWN SUGAR, THEN THE BEER. THE MIXTURE WILL HARDEN.

ONCE IT COOLS DOWN A BIT, ADD ALL THE REMAINING INGREDIENTS EXCEPT THE RIBS. RETURN TO THE HEAT AND STIR TOGETHER TILL THE MIXTURE BOILS.

PUT IN THE RIBS AND TURN TO COAT WITH THE MIXTURE. COVER AND PLACE IN THE OVEN.

ROAST FOR 1 ½ TO 2 HOURS, TURNING TWO OR THREE TIMES DURING THE COOKING UNTIL THE RIBS ARE TENDER WHEN PIERCED WITH A FORK.

REMOVE THE LID FROM THE POT AND COOK ANOTHER 30 MINUTES UNTIL THE SAUCE HAS THICKENED AND DARKENED ON THE RIBS.

ALTERNATELY, YOU COULD FINISH THE RIBS ON A LOW GRILL, BASTING UNTIL THEY ACHIEVE THE COLOR YOU LIKE.

### FOR THE CARROTS

24 MEDIUM CARROTS  
8 CLOVES OF GARLIC  
ZEST FROM ONE ORANGE  
CHILI FLAKES

DUMP THE CARROTS IN A SINK FULL OF LUKEWARM WATER FOR 15 MINUTES. SCRUB WITH A VEGETABLE BRUSH BUT DO NOT PEEL.

TRIM AND PEEL GARLIC CLOVES. SLICE LENGTHWISE IN THIN PIECES.

TRIM CARROTS AND PLACE IN A FRYING PAN WITH A LID. SALT AND PEPPER. SCATTER GARLIC OVER THE CARROTS ALONG WITH JULIENNED ZEST FROM THE ORANGE AND 1 TSP OF CHILI FLAKES.

POUR IN ½ CUP OF OLIVE OIL, COVER AND COOK ON A VERY LOW FLAME, OCCASIONALLY UNCOVERING THE PAN AND TURNING THE CARROTS.

COOK FOR ABOUT 15 MINUTES OR UNTIL THE CARROTS ARE TENDER.

ARRANGE THE RIBS AND CARROTS ON A WARM SERVING PLATTER.

SERVES 6