JAMAICAN

Jerk Beef Ribs

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**20 min + 8 hr marinating**	**2 hr 30 min**	**Grill**	**Beef rib rack**

Ingredients

- 2 racks of beef ribs, about 1.8 kg (4 lb) total

JERK MARINADE

- 1 or 2 Scotch bonnet peppers, seeded (use habanero if needed)
- 6 spring onions, chopped
- 5 cloves garlic
- 2.5 cm (1 in) fresh ginger
- 2 tbsp fresh thyme leaves
- 1 tbsp ground allspice (pimento)
- 2 tbsp soy sauce

JERK MARINADE (CONT.)

- 2 tbsp brown sugar
- 3 tbsp lime juice
- 2 tbsp vegetable oil
- 1 tsp salt
- ½ tsp ground nutmeg
- ½ tsp ground cinnamon

TO SERVE

- Lime wedges, rice and peas, grilled pineapple

Steps

1. Peel the membrane from the back of the ribs and cut each rack in half.
2. Blend the marinade ingredients into a rough paste. Wear gloves when handling the peppers.
3. Rub the paste into the ribs. Cover and marinate in the fridge for at least 8 hours.
4. Set up a grill for indirect heat at about 160°C (325°F), with coals on one side. If you have pimento wood, add a few chips.
5. Place the ribs bone side down over the cool side and cover. Grill for 2 hours, turning once, until the meat has pulled back from the bones.
6. Move the ribs over the hot coals for 3 to 5 minutes per side, until charred in spots and sticky. Watch closely as the sugar scorches quickly.
7. Rest 5 minutes and cut between the bones. Serve with lime and rice and peas.

Notes

- **Heat:** one pepper gives a warm kick; two will be properly fiery. Remove the seeds and white pith to tame it.
- **Oven option:** cook covered at 150°C (300°F) for 2 hours, then broil 5 minutes to char.
- **Other cuts:** the marinade also suits chicken thighs and thick pork chops.
- **Make ahead:** marinate up to 24 hours. Raw ribs freeze in the marinade for 3 months; thaw fully in the fridge before cooking.
- **Pair with:** a crunchy cabbage and carrot slaw with lime.