



# NYAMA CHOMA GRILLED BBQ SHORT RIBS

## INGREDIENTS

- 1,5 kg beef short ribs
- 1 tbsp brown sugar
- 1 tbsp paprika
- 1 tbsp chilli powder
- 2 tbsp Nyama Choma BBQ Spice
- 1 tsp garlic powder
- ½ cup Nyama Choma BBQ Sauce, plus additional for serving



## METHOD:

- Preheat your oven to 200°C.
- Mix brown sugar, paprika, chilli powder, Nyama Choma BBQ spice, and garlic powder in a bowl.
- Cut the ribs into equal portions and rub the spice mix onto the ribs; place the ribs in a glass baking dish. Cover and refrigerate for an hour.
- Place the ribs on a large sheet of foil, add 2 ice cubes, cover them with another sheet of foil, and seal them.
- Bake in the oven until tender for about 2 hours.
- Uncover the top sheet of foil and grill for 5-10 more minutes.
- Brush ribs with about 1/2 cup of Nyama Choma BBQ Sauce, continuing to grill and turning once until ribs are browned, sticky and crisp.
- Serve with the remaining BBQ Sauce.

