



MINUS8
VINEGAR & VERJUS

RECIPE CARD

BRAISED IP8 VINEGAR RIBS



IP8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Beer vinegar in the style of India Pale Ale is made with an additional blend of aromatic hops and icewine grape must from our naturally frozen grapes.

Ingredients: 2 ½ baby back ribs (cut into individual ribs, 1 rack)
3 ginger (sliced)

Sauce:

1/3 cup light soy sauce
3 tbsp brown sugar
1 ½ tbsp IP8 vinegar
1 ½ tbsp caramel sauce (thick, for color)
½ cup water
salt
black pepper



- In a small bowl, combine the soy sauce, sugar, vinegar, thick caramel sauce and water.
- In a wide saucepan, place ribs in water (submerged) and bring water to a boil. Once boiled, drain, rinse the bones with cold water and drain well. This is to remove scum and impurities.
- Sprinkle salt and black pepper on the ribs. Over medium high heat, add 1 tablespoon of oil and sear the ribs and ginger. Browning adds flavor.
- Once browned, pour the sauce in and deglaze the pan.
- Pour enough water to cover the ribs and bring the sauce to a boil.
- One boiled, turn the heat to low and let the ribs braise covered for 3 hours. Check and occasionally turn the ribs. Make sure the ribs continue to be covered by the sauce. If not, add hot water.
- Uncover, increase the heat to medium low and braise for another 20 to 40 minutes or until sauce has thickened and reduced to desired consistency. Baste the meat with the sauce and/or gently flip the ribs a couple of times. If the sauce level is really low, keep a watchful eye and be careful not to burn the sauce.
- To serve, pour sauce over the ribs and serve hot.