



From the Kitchen of Executive Chef Terence Tarver, The Inn at St. John's

Smoked Beef Ribs with Low Country BBQ Sauce and Brussels Sprouts Pickled Nectarine Slaw

For the Dry Rub:

- 1/4 cup packed light or dark brown sugar
- 2 Tbsp. smoked or regular paprika
- 2 tsp. kosher salt
- 1 Tbsp. garlic powder
- 1 1/2 tsp. freshly ground black pepper
- Beef ribs

For the Low Country BBQ Sauce:

- 1 medium yellow onion, cut in wedges
- 3 garlic cloves
- 2 cups cider vinegar
- 2 cups apple juice
- 3/4 cup whole grain mustard
- 1 cup brown sugar
- 2 Tbsp. ground black pepper
- 1 Tbsp. kosher salt
- 1 Tbsp. cayenne
- 2 Tbsp. Tabasco
- 1/3 cup Frank's RedHot sauce

For the Pickled Nectarines to be used in Brussels Sprouts Pickled Nectarine Slaw:

- 2 cups water
- 2 cups white vinegar
- 1 cup white sugar
- 1/2 cup kosher salt
- 2 bay leaves
- 1 lemon, juiced and zested
- 1 Tbsp. coriander
- 4 nectarines or your favorite stone fruits, sliced



Instructions:

Prepare the dry rub by combining the brown sugar, paprika, salt, garlic powder and pepper. Rub on beef ribs and smoke as desired.

For the BBQ sauce, puree the onion and garlic with the cider vinegar and apple juice in a blender. Place puree in a saucepan, add the remaining ingredients and bring to a simmer. Cook for 30 minutes and set to chill. Use to finish the smoked ribs with dry rub.

Follow chef's instructions for pickling the nectarines and use with shaved Brussels sprouts to create a slaw.

