

# Veal Spare Ribs with a Coffee Wet Rub

Recipe By Sara Chana Gruskin



Cooking and Prep:  50  
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Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: FYI Magazine

## Ingredients (10)

### Main ingredients

- 1 and 1/2 tablespoons instant coffee
- 1 teaspoon garlic powder or 4 Gefen Frozen Garlic cubes
- 2 teaspoons imitation mustard or freshly grated horseradish
- 1 teaspoon paprika
- 1 teaspoon fresh ginger, minced or 1 cube Gefen Frozen Ginger
- 1 teaspoon Haddar Kosher Salt

- 1 and 1/2 tablespoons brown sugar
  - 2 tablespoons ketchup
  - 1 and 1/2 tablespoons oil
  - 2 pounds veal spare ribs
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## Start Cooking

### Prepare the Ribs

1. Combine all ingredients to create a wet rub. Massage each rib with rub; generously coat.
2. Bake covered at 350 degrees Fahrenheit for about 25-35 minutes to desired doneness. Remove from oven, preheat the broiler to high.
3. Once oven is preheated, stick the ribs back in the oven for about five to seven minutes on the top rack of the oven until bubbly and brown.

#### Tip:

This is something that works well to prepare in advance. Undercooking it a bit prevents it from being overcooked when re-warming

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