

Sticky Middle Eastern Spare Ribs

Recipe By Naomi Nachman



Cooking and Prep:  6 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Gluten Free

Source: Kosher.com

Exclusive

Cuisines: Middle Eastern

This is our favorite dish to eat at a Purim seuda. It has the flavors of the Middle East, where the Purim story takes place. This recipe makes a lot of the spice rub, which you can save for later use. You can also use it for fish or chicken. I have made this in advance and it freezes really well.

Ingredients (11)

Main ingredients

- 8 flanken strips
- 4 tablespoons brown sugar
- 4 tablespoons **Gefen Cumin**
- 2 tablespoons garlic powder
- 1 tablespoon thyme

- 1 tablespoon cinnamon
- 1 teaspoon turmeric
- 2 teaspoons rosemary
- 2 cups Gefen BBQ Sauce
- 1 cup Alfasi Cabernet Sauvignon or other dry red wine

Sommelier Suggests

- Carmel Kayoumi Shiraz
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Start Cooking

Prepare the Spices and Meat

1. Mix all the spices together. Combine the sugar and spices.
2. In a small bowl, rub the mixture on all sides of the meat and let it marinate in the fridge for several hours in a 9x13 inch pan.
3. While the meat is marinating, combine barbecue sauce and wine in a separate bowl.

Cook the Ribs

1. Take the meat from the fridge and bring it to room temperature. Preheat broiler to high.
2. Broil the flanken for a few minutes on each side. This helps sear in the flavor of the spices. Alternatively, you can throw them on your outdoor grill.
3. Place the seared flanken in a large roasting pan and pour the barbecue-wine sauce over the meat.
4. Cover well with foil and bake for three hours at 325 Fahrenheit.