



# GRILLED SPARERIBS

## BY SEIZOENENBLOG

### Ingredients:

3 spare ribs  
EldurApi 22 Smoked Salt

### *Oriental marinade*

15 tbsp Ketjap Manis  
5 tbsp wok oil  
juice of 2 tangerines  
grated zest of 2 tangerines  
juice of half a lime  
1 bunch of chopped coriander  
ground ginger  
2 cloves of chopped garlic

### Supplies:

Shichirin  
pan  
Quick-koko briquettes  
YAKINIKU bent tweezer

### PREP TIME

*This recipe is in collaboration with seasonsblog*

Start by cutting the spare ribs so that you have small jerky, set aside.

Next, grab a large bowl where you will marinate the ribs. Mix all the marinade ingredients together.

Add the spare ribs to the marinade and spread well. Put it in the fridge for at least 1 hour and preferably overnight.

When the spare ribs are well marinated put them in a large pan with the marinade added. Make sure the spare ribs are well submerged. If not? Then add extra water.

Let the spare ribs cook for 30 minutes on low heat. After 30 minutes, take them off the heat, then let them rest for another 10 minutes.

Light your Quick-koko briquette with a match and allow to burn. Fully open the sliders of the Shichirin and allow to reach a good temperature.

**Kamado set up:**  
direct heat

**PREPARATION**

When the Shichirin is up to temperature, the spare ribs may be placed on it for 10 minutes. In between, turn the spare ribs with the tweezers.

Finish off with some Smoked Salt.

**Tip**

Marinate the spare ribs a day in advance for best results!