**Mattaroli.s Australia 🇦🇺day BBQ beef ribs recipe**

1. Trim ribs

2. Remove back membrane

3. Apply rub generously (Huon 🇦🇺pepper steak rub is the best in the world!)

4. Seal in a bag for 24 - 48 hours in refrigerator

5. Remove from fridge to bring to room temperature

6. Cook low and slow at 100 Celsius for 5 hours

7. First 3 hours on rack

8. Then wrap in foil with jam marinade and back on the bbq for another 1 - 2 hours

9. Last hour remove from foil and back on the bbq on open flame 🔥

10. Enjoy with roast potatoes 🥔and broccoli salad 🥗

Cheers 🍻🥂

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