

# Jamie Oliver's Food Tube: The BBQ Book

AUTHOR: [CHRISTIAN STEVENSON](#)

## Rad Rum Ribs

FREE RECIPE FROM *JAMIE OLIVER'S FOOD TUBE: THE BBQ BOOK* BY DJ \* BBQ, RAD RUM RIBS, PAGE 16.

**Serves 8**

**Total time: 3 hours plus marinating**

sea salt and freshly ground black pepper  
1.5kg baby back ribs, membrane removed

### For the paste

5 tablespoons maple syrup  
2 teaspoons chipotle chilli paste  
1 tablespoon ground ginger  
1 tablespoon Worcestershire sauce  
1 1/2 teaspoons sweet paprika  
1 1/2 teaspoons ground cumin  
1 teaspoon Chinese five-spice  
1/2 teaspoon ground nutmeg

### For the rad rum bbq sauce

4cm piece of ginger, peeled  
3–4 cloves of garlic, peeled  
125ml tomato ketchup  
60ml dark rum  
1 tablespoon Worcestershire sauce  
3 tablespoons cider vinegar  
1 teaspoon Dijon mustard  
1/2 teaspoon dried chilli flakes  
50g soft dark brown sugar

Combine the paste ingredients and 2 teaspoons of salt in a bowl. Pat the ribs dry with kitchen paper, then place in a tray and rub all over with the paste. Cover with clingfilm and leave to marinate in the fridge for at least 6 hours, or preferably overnight.

When you want to cook, remove the ribs from the fridge, shake off any excess marinade and allow to come up to room temperature. Meanwhile, set up your barbecue for the half and half technique (see page 10) – you want a medium indirect heat. Place a drip tray inside the barbecue on the indirect side. Cover with the lid and allow to heat up like an outdoor oven – you want a temperature of around 180°C/350°F.

Rip off just over an arm's length of extra-strong tin foil, stack up the ribs in the centre and tightly wrap. Place the foil parcel over indirect heat on the barbecue, cover with the lid and cook for around 2 hours, or until the meat is tender and starts to fall away from the bone, remembering to replenish with hot coals every 45 minutes or so. Meanwhile, finely grate the ginger and garlic into a small pan on the hob. Add the rest of the BBQ sauce

ingredients and 80ml of water. Simmer over a medium heat for around 20 minutes, or until thickened, stirring occasionally. Season to taste and set aside.

Remove the ribs from the foil and brush all over with the BBQ sauce and any cooking juices. Return to the indirect heat for another 30 to 40 minutes with the lid on, or until tender and golden, basting well every 10 minutes or so. Remove to a board to rest for 5 minutes, then carve. Enjoy, 'cause these ribs rule!

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My mate Tim got me into this way of cooking ribs. He started with bourbon then we experimented with rum. I loved his version so started making my own tweaks and now we have . . . rad rum ribs.