

Slow Cooker Islander Ginger Beer Ribs

- 3-4 lbs. local baby back pork rib racks

For the sauce:

- 2 cups organic canned diced tomatoes, drained
- 1 Tbsp. Your favorite extra virgin olive oil
- 1 cup chopped onions
- 4-5 Tbsp. fresh minced local organic ginger
- 1 clove local or organic garlic, minced
- 3 Tbsp. hoisin or teriyaki sauce
- 2 Tbsp. local molasses sorghum syrup
- 2 Tbsp. dark sesame oil
- 3 Tbsp Mushroom flavored soy sauce
- 1 Tbsp. hot chili oil
- ½ cup orange or apricot marmalade



- 1 bottle Islander Ginger Beer

For the rub:

- Sea salt, coarse ground pepper and coarse ground coriander seed
- ¼ cup organic sugar

Combine the barbecue sauce ingredients in a saucepan and simmer for 30 minutes or so. Cool slightly and then puree. Taste to adjust seasonings.

Season ribs with salt, pepper and coriander. Then rub well with sugar. For sweeter ribs use dark brown sugar. Allow to stand while you make the sauce.

Place the ribs in a slow cooker, fat and meat side out facing the wall of the cooker. Pour the sauce over the ribs and cook for 6-7 hours keeping in mind that local ribs will cook faster than commercially raised ones.

For more of a caramelized finish, place cooked ribs under the broiler for five minutes or so just before serving.