

## HOW TO COOK STACKED RIBS



1. One space-saving solution, whether you are cooking with charcoal or gas, is to stack the racks of ribs on top of each other in the centre of the barbecue.



2. Cook the ribs for about 45 minutes, with the lid closed and low heat radiating from both sides of the barbecue.



3. Then undo the stack of ribs on the cooking grill.



4. Baste the ribs on both sides with some reserved marinade.



5. Stack them again, swapping the positions of the ribs by moving the top rack to the bottom, the bottom rack to the centre, and the middle rack to the top.



6. Continue to cook the ribs, basting and swapping positions of the racks occasionally, until the meat has shrunk back at least 5 mm (¼ inch) from the ends of the bones.

## STACKED BABY BACK RIBS

**SERVES:** 6 TO 8

**PREP TIME:** 20 MINUTES

**MARINATING TIME:** 30 MINUTES

**HEAT:** INDIRECT AND DIRECT LOW HEAT 150° TO 170°C  
(300° TO 340°F)

**COOKING TIME:** 2¾ TO 3¼ HOURS

### MARINADE

250 g (8 oz) sweet chilli sauce

250 ml (8 fl oz/1 cup) water

Grated rind of 3 limes

5 tablespoons fresh lime juice

4 large garlic cloves

4 tablespoons soy sauce

3 tablespoons roughly chopped fresh root ginger

3 racks baby back ribs, 1 to 1.5 kg (2 to 2½ lb) each

1 tablespoon sea salt

1. Combine the marinade ingredients in a blender or food processor and process for about 1 minute to purée. Set aside 250 ml (8 fl oz/1 cup) of the marinade to use as a basting sauce.

2. Remove the thin membrane from the back of each rack of ribs (see page 121). Season the ribs on the meaty sides with salt. Brush the remaining marinade over all the ribs. Allow the ribs to stand at room temperature for 30 minutes before cooking. Prepare the barbecue for indirect cooking over a low heat.

3. Brush the cooking grills clean. Stack the ribs on top of each other, with the bone sides facing down, and barbecue over **indirect low heat** for 45 minutes, with the lid closed.

4. Undo the stack of ribs on the barbecue. Brush the meaty sides with some of the reserved marinade. Stack the ribs, with the bone sides facing down, moving the top rack to the bottom, the bottom rack to the centre, and the middle rack to the top. Cook over **indirect low heat** for another 45 minutes, with the lid closed.

5. Undo the stack of ribs on the barbecue again. Brush the meaty sides with some of the reserved marinade. Stack the ribs, with the bone sides facing down, moving the top rack to the bottom, the bottom rack to the centre, and the middle rack to the top. Cook over **indirect low heat** for 1 to 1½ hours, with the lid closed. During this third round of cooking, move the relative positions of the ribs occasionally so that the racks that are browning a little faster cook in the centre of the stack and the racks that are not as brown cook at the top of the stack. As you move the ribs, brush the meaty sides with the reserved marinade.

6. Undo the stack of ribs and place them side by side, with the bone sides facing down, over **direct low heat** for 10 to 15 minutes, turning occasionally to prevent burning. Brush with a little more of the reserved marinade and continue cooking until the meat is very tender and has shrunk back from the ends of the bones.

7. Transfer the racks to a roasting tray, cover with foil and allow to rest for 15 minutes before cutting into individual ribs. Serve warm.

