



Gordon Biersch Märzen BBQ Ribs

Place ribs in a large pot. Cover with 50/50 mixture of Gordon Biersch Märzen and water. Gradually bring to a boil. Let the ribs simmer for 30 minutes. Turn off the heat and let the ribs cool to luke warm temperature.

Sauce (for 3 racks):

1/4 cup olive oil

1 large onion

1/4 cup chopped garlic

1 quart of your favorite BBQ sauce

1/4 cup molasses

1/4 cup canned pureed chipotle chili's

1 bottle Gordon Biersch Märzen

Sauté onions and garlic in oil over medium heat until translucent. Deglaze the pan with the Gordon Biersch Märzen. Add the remaining ingredients. Simmer for 1 hour. Marinate the blanched ribs in the BBQ sauce for a minimum of 1 hour, maximum of overnight. Grill over high flame until the sauce has caramelized on the outside of the ribs, and continue to brush the remaining sauce on the ribs while grilling.