

# Grilling with Beer Recipe

## Bavarian Beef Ribs with Pub Kraut

### Ingredients

**10 lb. Beef Back Ribs or 2 Racks.**

#### **Marinade:**

**16 oz. Sprecher Black Bavarian**  
**¼ cp Lemon Juice (prefer fresh)**  
**1 Clove Garlic, minced**  
**½ Onion, finely chopped**  
**½ cp Red Wine Vinegar (or other appropriate vinegar)**

#### **Barbecue Sauce:**

**16 oz. Sprecher Black Bavarian**  
**1 Tbs Lemon Juice (prefer fresh)**  
**1 Clove Garlic, minced**  
**½ Onion, finely chopped**  
**2 Tbs Worcestershire Sauce**  
**1 cp Brown Sugar**  
**2 Tbs Red Wine Vinegar (or other appropriate vinegar)**

#### **Pub Kraut:**

**16 oz Sprecher Pub Ale**  
**1 Tbs Lemon Juice (prefer fresh)**  
**1 Beef Bouillon Cube**  
**1 Tbs Caraway Seeds**  
**2 Cans Sauerkraut (drained)**  
**1 Can New potatoes (drained)**  
**Add water as needed to keep moisture up.**

### Preparation & Grilling

*Create marinade by combining Sprecher Black Bavarian, lemon juice, garlic, onions and red wine vinegar in a medium size glass bowl. Place ribs and marinade in either a large plastic bag (needs to be large enough to hold all the ribs) or place in a larger glass bowl. Let set overnight, making sure to rotate ribs in marinade periodically ensuring that every rib is getting sauced.*

*Create the barbecue sauce prior to beginning barbecue. In a medium size sauce pan combine Sprecher Black Bavarian, garlic, onion, Worcestershire sauce, brown sugar, vinegar. Heat until it simmers for 3 minutes then take off heat. Once sauce has cooled you can place covered in refrigerator or cool place until time to barbecue.*

*Place ribs on grill at 300 degrees for 2.5-3 hours. Every 20-30 minutes turn ribs and apply barbecue sauce. After 2-2.5 hours of cooking ribs make Pub Kraut by using a medium pan suitable for using on a grill. Prior to placing pan on barbecue combine in pan the Sprecher Pub Ale, lemon juice, beef bouillon cube, caraway seeds. Simmer ingredients until bouillon cube is dissolved then add drained sauerkraut and drained new potatoes and stir. Let slow simmer, stirring often making sure not to break potatoes.. Make sure liquid does not completely evaporate else kraut might burn. Add water if needed to keep moisture up. Keep on side until ribs are tender then warm up again prior to serving.*

*Once ribs are tender remove from barbecue. Place appropriate portion of ribs with scoop of drained Pub Kraut on plate. Great when served with apple sauce, coleslaw and bottle of Sprecher Black Bavarian or Pub Ale.*



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Grilling w/ Beer  
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