



Wild Boar Ribs

Recipe courtesy of O'Neill Williams and O'Neill Outside.

Ingredients

6 lbs. wild boar ribs, cut into 1 rib pieces
1 cup water
¾ cup soy sauce
⅔ cup dry sherry
½ cup packed dark brown sugar
6 cloves garlic, minced
1 Tbs. cayenne pepper
1 Tbs. grated fresh ginger
2 tsp. Chinese five-spice powder

Instructions

Trim excess fat from ribs. In 13 X 9 Drip Pan, arrange ribs in single layer.

For marinade, combine remaining ingredients in medium saucepan. Cook over medium heat until sugar is dissolved. Remove from heat; cool slightly. Pour marinade over ribs. Cover and refrigerate 1 hour, turning ribs once. Cover Drip Pan with foil.

Set the EGG for indirect cooking at 300F°/150°C.

Place Drip Pan on cooking grid and cook for 45 minutes.

Remove ribs from Drip Pan and place on cooking grid. Cook 45 to 60 minutes longer or until ribs are tender, turning and brushing with marinade occasionally. Brush ribs again with marinade just before serving.