

Delicious Backyard Barbecue Recipes You'll Love

Kansas City Style Grilled Ribs

Kansas City is famous for its barbecue, and one of the most delicious recipes is this one for ribs we are offering. You cannot miss with choosing this recipe for your traditional American barbecue.

Serves 10-20

Ingredients:

- 10 pork baby back rib racks
- American mustard

For the rub:

- $\frac{1}{3}$ cup salt
- $\frac{1}{3}$ cup paprika
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{4}$ cup white sugar
- 1 tablespoon celery salt
- 1 tablespoon seasoned salt
- 1 tablespoon ground black pepper
- 2 teaspoons smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder

For basting:

- 1 cup apple juice
- 2 tablespoons brown sugar

Directions:

1. Trim and arrange the ribs by cutting the cartilage at the base of the bones to form a shape similar to a rectangle. Cut any fat left on the meaty part, and pull off the silvery membrane.
2. Combine the ingredients for the rub and whisk them together. Use the American mustard to lightly coat the ribs and then sprinkle with the rub.
3. Use your smoker to cook the ribs at 230°F, making sure to place the meaty side up. You should cook until all the spices have set, which should not take more than 3 hours total. You can check if the spices have set by simply using your nail to perform a scratch test.
4. Mix the apple juice and brown sugar until sugar is dissolved completely and put mixture into a spray bottle. Take the meat off the smoker and spray with apple juice mixture on both sides. Use foil to wrap the ribs tightly and put them back on the smoker once they are covered.
5. Smoke for an additional hour, using a toothpick to see how tender the ribs are. Put a toothpick between the bones and once you are satisfied with tenderness, remove them from the smoker and remove the foil.
6. Place the ribs back on the smoker, unwrapped, for an additional hour. Occasionally glaze them with the apple juice mixture.

Barbecued Caipirinha Skewers

Since caipirinha is actually a famous Brazilian cocktail, this might not be recipe for kids. However, it is perfect for a party with your friends.

Serves: 4-6

Ingredients:

- 2 bunches of mint, leaves picked, plus extra to serve
- 1 cup lime juice, plus 2 tablespoons for serving
- 1 lime, zested
- ½ cup cachaça
- 2 long red chilies, finely chopped
- 1 tablespoon brown sugar
- ¼ cup olive oil
- ¼ teaspoon cayenne pepper
- 1 pound boneless chicken thigh, trimmed, cut into 1-inch pieces
- Wooden skewers, soaked in water for 30 minutes

Directions:

1. Chop half a cup of mint, and put it in a bowl. Mix in the lime juice, lime zest, cachaça, chilies, sugar, oil, and cayenne. Season it to taste with salt and pepper and mix well. Set aside ⅓ of the marinade for basting, and mix the chicken with the remaining ⅔. Coat the meat well and refrigerate for one night.
2. Take the chicken out of the marinade and thread it on skewers, alternating with the mint you have remaining. Place the skewers on the barbecue and grill for approximately 8 minutes, turning periodically and basting with the remaining marinade. Sprinkle with a little extra lime juice and serve with mojo and extra mint.

Filipino-style Pork Skewers

If you are in the mood for pork skewers, why don't you try it the Filipino way? This simple recipe is ideal for summer barbecues, and you can choose between the beer and lemonade for the marinade depending on what kind of party it is.

Serves: 10

Ingredients:

- 2 ½ pounds pork belly
- 1 cup soy sauce
- 1 head garlic, peeled and minced
- 1 onion, finely chopped
- ¼ cup Calamansi juice or lemon juice
- 1 teaspoon ground black pepper
- ¼ cup brown or white sugar
- ½ cup banana or tomato ketchup
- ½ cup lemonade or beer (optional)
- 20 bamboo skewers, soaked in water for 30 minutes

Directions:

1. Slice the pork into long thin pieces, about 2 inches wide and a ¼-inch thick.
2. In a big bowl, combine the pork with the soy sauce, garlic, onion, Calamansi juice, pepper, sugar, banana ketchup, and lemonade (or beer). Put it in the refrigerator for about half an hour, flipping it from time to time.
3. Put the pork on soaked skewers. Keep the marinade.
4. Preheat your grill to medium-high. Flip the skewers and brush with the reserved marinade occasionally. Do not baste in the final minutes of cooking, to allow the marinade to cook.

Korean-style Barbecued Chicken

If you've ever wondered about the way chicken is grilled in Korea, why don't you try this recipe and see for yourself? You will surely be thrilled.

Serves: 4-6

Ingredients:

- 3 tablespoons rice vinegar
- 1 cup soy sauce
- 2 tablespoons honey
- 1 tablespoon Korean chili paste
- 2 tablespoons fresh ginger, grated
- 6 garlic cloves, crushed
- 1 spring onion, finely sliced
- 2 teaspoons toasted sesame oil
- Freshly ground black pepper
- 1 ½ teaspoons toasted sesame seeds
- 1 3-pound chicken, butterflied
- 4 (6-inch) flour tortillas, warmed

Directions:

1. Mix the vinegar, soy sauce, honey, chili paste, ginger, and garlic in a medium bowl and divide it into two bowls.
2. Place the chicken pieces in a large bowl, and pour one portion of the sauce over. Mix to coat well. Cover with plastic wrap and refrigerate for a minimum of 4 hours and a maximum of 8 hours.
3. To the other portion, add the spring onion, sesame oil, pepper, and sesame seeds. Set this aside to use as a dipping sauce after you have grilled the chicken.
4. Preheat your grill to medium-high heat, but make sure to have a zone where there is indirect heat. Take the chicken out of the refrigerator and out of the marinade and place it on the grates. The skin side should be turned down. Grill it for approximately 10 minutes, then move it to the indirect heat, where it should stay until it is nicely cooked.
5. Transfer it to a cutting board and let it rest for 5 minutes before cutting it into portions and removing the bones. Wrap the meat in tortillas, arrange them on a plate and serve with dipping sauce.

Greek Rolled Minced Lamb with Tzatziki

They are extremely easy to make and can feed a big crowd, so they are ideal for big barbecues.

Serves: 4

Ingredients:

- 1 pound ground lamb
- 2 cloves garlic, crushed and minced
- 1 tablespoon olive oil
- 1 tablespoon water
- 1 ½ teaspoons sweet paprika
- ½ teaspoon hot paprika
- Salt and freshly ground pepper
- Olive oil

Tzatziki

- 1 small English cucumber
- 4 cloves garlic
- 2 cups Greek-style yogurt
- 5 ounces quark
- 1 teaspoon olive oil
- Salt and freshly ground pepper

Directions:

1. Begin to prepare the tzatziki by washing and peeling the cucumber. Grate it, and place it in a bowl and squeeze the juice out of it. Press the peeled garlic in another bowl. Add the yogurt, quark, and olive oil. Mix until creamy, and then combine it with the cucumber. Season it to taste with salt and pepper and keep it in the fridge.
2. Preheat the barbecue to medium, and oil the grates.
3. Place the minced lamb in a dish. Mix in the garlic, and put in 1 tablespoon of olive oil and 1 tablespoon of water, as well as the paprika, salt, and pepper. Combine well. Moisten your hands and make 16 little rolls. Press the rolls into strips about 3 inches in length. Shape them around skewers and place on the grill, flipping frequently.
4. Serve with tzatziki for dipping.

Grilled Eggplants with Warm Grilled Bread

If you are preparing a barbecue and want to surprise your vegan friends with a fresh, new recipe, be sure to try this recipe from South Africa. They will be thrilled.

Serves: 4-6

Ingredients:

For the cumin and eggplant dip

- 2 medium-sized eggplants, trimmed and sliced thick on the vertical
- 2 teaspoons cumin
- 1-2 cloves garlic
- 1 ½ cups yogurt
- Juice and zest of half a lemon
- Salt and coarsely ground pepper to taste

For the roosterkoek bread

- 14 ounces plain flour, plus extra for dusting
- 1 packet dried yeast
- 1 teaspoon salt
- 2 teaspoons caster sugar
- ¼ cup vegetable oil
- 1 cup warm water

Directions:

1. Cook the eggplants on the grill for about 30 minutes, making sure to flip them occasionally.
2. Put the cumin in a pan on the grill and toast it.
3. Chop the eggplants and garlic. Mix them with toasted cumin and add the yogurt, lemon juice and zest. Season with salt and pepper to your liking.
4. Mix the yeast, ½ cup of warm water, and sugar. Leave it to sit until it starts to foam. In another bowl, whisk the flour and salt. Add the yeast mix, as well as the oil, and enough water to make the dough a bit moist.
5. Put some flour on a surface and transfer the dough to it. Knead for approximately 5 minutes before placing it into an oiled bowl. Cover it with a damp cloth and leave it for an hour to rise.
6. Split the mixture into about 12 pieces and shape them into flattened balls. Put them onto a lightly greased tray and cover with damp cloth. Leave it for additional 15 minutes to rise.
7. Place the dough balls on the barbecue and grill until they become puffed up and crusty on the outside, turning a couple of times. Serve immediately with the eggplant mixture.

*****These recipes and more are found in Sarah Spencer's *Best Backyard BBQ Recipes from Around the World: 100 Quick and Easy Grilling Recipes*. To get your copy, click on the cover below or click [here](#).**

