

Sumatra BBQ Rib Pizza

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This recipe was used on Sanreyano Spirits' "A 90 Second Slice of Business" Episode #1

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Sauce

- 1/2 cup brewed Sumatra coffee
- 1 cup ketchup
- 1/4 cup balsamic vinegar
- 3/4 cup dark brown sugar, packed
- 2 tablespoons butter
- 1 onion, chopped, about 1 cup
- 2 garlic cloves, crushed
- 2 tablespoons dark molasses
- 2 tablespoons english dry mustard
- 2 tablespoons Worcestershire sauce
- 1 tablespoons cumin, ground
- 2 tablespoons chili powder

Instructions

On medium heat, put the butter and onions in a sauce pan. Cook until onions are soft, then add the brown sugar and cook until caramel in color. To make life easier, use 2 onions so you can have some for the toppings (Split before adding the rest of the ingredients).

Once you have removed half the onions, add garlic, ketchup, balsamic vinegar, molasses, coffee, mustard, Worcestershire sauce, cumin, and chili powder. Cook on medium heat until the mixture reduces down and becomes thick.

NOTE: You can use pizza dough from the supermarket or make your own. Fill the toppings on top of the pizza to your liking, cook in the oven at 450 until the crust starts to get golden brown.

Toppings

- *Shredded BBQ Ribs
- *Smoked Mozzarella
- *Caramilized Onions
(from your Sauce recipe)
- *Fresh Oregano

Instructions

Use a coffee dry rub (Recipe below) on the ribs and coat with the sauce when finished cooking on the grill.

Dry Rub:

- 1/4 cup medium ground coffee
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1 tablespoons chili powder
- 1/2 teaspoon ground black pepper
- 1 tablespoon smoked paprika
- 2 tablespoons salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1/2 tablespoon cayenne