

# National Rum Day August 16<sup>th</sup>, 2013

SD Living Show  
George Geary  
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## Rum Spritzer Drink

1 serving  
ice  
1-1/2 ozs spiced rum  
3-1/2 ozs ginger ale  
3-1/2 ozs bubbly water

1. In a tall glass with ice, measure rum. Add equal parts ginger ale and water. Stir. Serve.

## Spicy Rum Glazed Ribs (Chicken)

350°F, preheated  
baking sheet lined with foil

Glaze should always be brushed on the last part of the cooking process. Whether you are grilling or oven baking the ribs you can use this recipe. Make sure that you brush the glaze the last part of the cooking process or the sugars in the recipe will caramelize and burn the ribs.



4 racks	baby back ribs, (pull the under membrane off)
2 tsp	sea salt
1 tsp	freshly ground pepper
1 cup	crushed pineapple (with juice)
1/2 cup	packed brown sugar
1/4 cup	honey
1 large	orange (zest only)
1/4 cup	spiced rum

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1. In a large pot, bring water to a boil. Par-boil the ribs for 15 minutes. Make sure that you turn the ribs a few times to cook each side evenly. Take out of water and place on a baking sheet that has foil lined on the bottom and enough to cover the top.
2. Salt and pepper ribs. Cover completely, place in the preheated oven and bake for 90 minutes.
3. Meanwhile, in a small saucepan bring pineapple, brown sugar, honey, orange zest to a simmer. Take off of heat. Add rum.
4. Brush on ribs, place back into the oven or on the grill for 10 minutes.
5. Serve hot.

Note: If using for chicken, the last 5 minutes of the cooking, brush on and continue to cook.

