

# Mixed Grill with Sweet and Spicy Bourbon Sauce

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		marinade
1 1/4	cups	packed dark brown sugar
18	cloves	garlic - peeled and pressed
1	cup	light molasses
3/4	cup	tamari soy sauce
6	tablespoons	unseasoned rice vinegar
3	tablespoons	chile powder
2	tablespoons	fresh ginger - peeled and chopped
1	tablespoon	hot chile sauce (or more)
3/4	teaspoon	kosher salt
9		green onion - chopped
		meats
2	racks	meaty baby back pork ribs (about 5 lbs)
8		meaty beef short ribs (about 4 lbs) - top membrane removed
8		chicken thighs with skin and bone
1	cup	beef broth
2	tablespoons	bourbon
		nonstick spray

**Marinade:** Place sugar, next 8 ingredients and 1.5 tspns freshly ground black pepper in large bowl. Whisk until salt dissolves. Mix in green onions.

Sprinkle pork, beef and chicken on all sides very lightly with salt and pepper. Let stand 30 minutes. Arrange pork in a single layer on a large rimmed baking sheet. Arrange beef in single layer in a 13x9x2 metal baking pan. Arrange chicken in another 13x9x2 metal baking pan. Pour 3/4 cup marinade each over pork, beef and chicken; turn to coat. Marinate 1 hour at room temperature. Cover, chill and reserve remaining marinade for grilling.

Position one rack on top 1/3 and one on bottom 1/3 and preheat oven to 350. Add beef broth to pan with beef, turn ribs, meat side down, in broth. Cover all tightly with foil. Place pork on lower rack and chicken and beef on upper rack. Bake pork and chicken until tender, about 45 minutes. Remove both from oven, open foil. Continue with beef until tender, about 1.25 hours longer. Remove from oven, open foil.

Pour pan juices from pork, beef and chicken into medium saucepan. Spoon off fat. Boil until reduced to scant 2 cups sauce, 25 to 30 minutes. Add bourbon, return to boil, then remove from heat. Season with salt, pepper and more chile sauce.

Coat grill racks with nonstick spray and prepare bbq. Cut pork racks between bones into ribs. Brush all meat with reserved marinade. Grill until slightly charred, brushing and turning occasionally, 12 to 15 minutes.

Serve with bourbon sauce.