



We actually paid full price for once and were still under our £4 budget. This is a rare ?Before Cooking? picture as the ribs didn't last long enough for a cooked picture!

Ingredients:-

Rack of Pork ribs

(Marinade)

1 Onion, chopped

2 Garlic cloves, minced

2 tbsp Oil

½ tsp Chilli flakes

110g Sugar

600g Tomato Ketchup

110ml Soy Sauce / Oyster sauce mix

Garlic Salt

Onion Salt

Mixed herbs

Paprika

Salt & Pepper

Method:-

- (1) Add the chopped Onions and minced Garlic to hot oil and fry until softened.
- (2) Add Chilli flaked and Sugar and stir for about 2 minutes.
- (3) Add the Ketchup and Soy / Oyster sauce mix and simmer for 10 minutes.
- (4) Season with Onion Salt, Garlic Salt, Paprika, minced Garlic, Mixed herb, Salt and Pepper
- (5) Allow to cool.
- (6) Place the ribs on an oven proof tray and pour over the Marinade.
- (7) Cover with foil and bake for 2 hours at 180c.
- (8) Remove foil and cook for a further 30 minutes.

We served ours with Potato wedges, home made coleslaw, savoury rice with Spring Onions and Peas.