

This is a slightly modified version of a recipe we did in February. We like to tinker and update recipes as we go.

Ingredients:-

Rack of Pork Ribs
1 Onion, chopped
2 Garlic cloves, minced
2 tbsp Oil
½ tsp Chilli flakes
Brown Sugar
Tomato Ketchup
Soy Sauce
5 Spice
Salt & Pepper

Method:-

(1) Mix the marinade ingredients.
(2) Lay the Ribs on a good sized sheet of kitchen foil.
(3) Pour over the top of the ribs and fold the foil into a parcel.
(4) Pop in the fridge for an hour or so.
(5) Preheat the oven to 180c.
(6) Roast for ¾ of an hour.

We had ½ a Corn on the Cob, hand cut Chips, DIY Coleslaw and Onion Rings with ours

and it was really tasty.