

Ingredients:-

6 Pork Ribs

2 Tbsp of Miso

100ml of Water

2 Tbsp of Shaoxing Wine

1 Tbsp of Red Wine Vinegar

280g of Brown Sugar

2 Tbsp of Honey

2 Tbsp of Soy Sauce (Gluten free for us)

1 Tsp od Sesame Oil

Salt & Pepper to season

Sesame Seeds to garnish

Method:-

- (1) Season the Ribs with Salt & Pepper.
- (2) Make of the marinade by heating the water in a pan, dissolving the sugar gently.
- (3) Stir in the Miso Paste then add the Shaoxing Wine.
- (4) Add the Red Wine Vinegar, Soy Sauce and Sesame Oil.
- (5) Simmer for 2 to 3 minutes.
- (6) Add the Honey and simmer for a further 2 minutes.
- (7) Remove from the heat and allow to cool.
- (8) Add the Ribs to the cooled marinade and refrigerate for at least 2 hours.
- (9) Place in a pre-heated over at 160c in a covered disk for 1 ½ hours.

- (10) Remove the Ribs and keep warm.
- (11) Pour the remaining marinade into a pan and reduce to thicken the sauce over a low heat.
- (12) Pour over the Ribs and garnish with Sesame Seeds.

We served ours with an Asian salad and some dips, as we probably wouldn?t have eaten Noodles or Rice as well.