

We had quite a bit of Pomegranate left from the night before in the fridge. So waste-not-want-not and all that?...

## **Marinade Ingredients:-**

500g of Pork Ribs500ml of Pomegranate JuiceWater to cover the Ribs

## **Sauce Ingredients:-**

120ml of Pomegranate Molasses

- 2 Tbsp of Brown Sugar
- 2 Tbsp of Brown Sauce
- 2 Tbsp of Tomato Sauce
- 1 Tbsp of Red Wine Vinegar
- 1 Tbsp of Worcestershire Sauce
- 1/2 Tsp of Grated Ginger
- 1 Tsp of Cumin
- 1 Tsp of Cumin Seeds

## **Method:-**

- (1) Pour the Pomegranate Juice over the Ribs with enough water to cover entirely.
- (2) Cover with foil and cook for 2 hours in a pre-heated over at 160c.
- (3) Turn half way through.

- (4) Add all the Sauce ingredients to a pan and gently simmer until it thickens.
- (5) Drain the Ribs and coat in the Sauce.
- (6) In an over proof dish place in a pre-heated oven at 200c for a further 20 minutes, bashing occasionally.

We served ours with a fresh salad and twice fried Chips. Really tasty!