

donna hay

TEXAN-STYLE PORK RIBS

INGREDIENTS

- + 4 X 500G RACKS PORK RIBS, TRIMMED
- + 1 BULB GARLIC, HALVED
- + 2 LONG RED CHILLIES, HALVED
- + ¾ CUP (210G) TOMATO PUREE (PASSATA)
- + ¼ CUP (60ML) WORCESTERSHIRE SAUCE
- + 2 TABLESPOONS DIJON MUSTARD
- + ¼ CUP (60ML) MALT VINEGAR
- + ¾ CUP (265G) GOLDEN SYRUP
- + SEA SALT AND CRACKED BLACK PEPPER
- + 2 CUPS (500ML) WATER

METHOD

- 1 Place the ribs, garlic and 1 of the chillies in a large saucepan, cover with cold water and bring to the boil. Reduce heat to low, cover and cook for 1 hour or until ribs are tender. Remove the ribs and place on a large oven tray, discarding the cooking liquid.
- 2 Preheat oven to 220°C. Place the tomato puree, Worcestershire sauce, mustard, vinegar, golden syrup, salt, pepper, water and remaining chilli in a medium saucepan over medium heat. Bring to a simmer and cook for 10 minutes. Reserve ¼ cup (60ml) of the marinade.
- 3 Pour the remaining marinade over the ribs, cover with aluminium foil and cook for 20 minutes. Remove the foil and cook for a further 10–15 minutes or until dark golden brown and sticky. Serve with the reserved marinade. Serves 4.

tips + tricks

+ Boiling the ribs before roasting them ensures they are nice and tender. You can boil them the day before and refrigerate until ready to cook.

+ To add a smoky flavour to your ribs, add ½ teaspoon of smoked paprika powder to the marinade.

TAGS: CHILLI, EASY DINNERS, EASY WEEKNIGHTS, GOLDEN SYRUP, PORK, RIBS, SUNDAY ROAST,