

Pork Spare Ribs

Ingredients

2kg Pork Spare Ribs

*Try substituting the Pork Spare Ribs with Pork Slices.
Works just as well.*

Marinade

6 Tablespoons Feijoa Chutney or other Fruit Chutney

6 Tablespoons Tomato Sauce

6 Tablespoons White Vinegar

4 Tablespoons Soy Sauce

○ 2 Tablepoons Chilli Sauce

4 Teaspoons Garlic Puree

2 Teaspoons Paprika

400g Can Chopped Tomatoes

100g Soft Brown Sugar

Salt & Pepper

Method

Combine the marinade ingredients in a non-metallic bowl.

Add the ribs and coat well with the marinade.

Cover, chill and marinate for at least 30 minutes.

○ Preheat oven to 180°C.

Place ribs in a single layer in a roasting dish.

Pour over the marinade.

Bake, covered with foil for 1 hour.

Baste, then bake uncovered for 30 minutes, or until tender.

Baste again, then serve.