

Barbecue Spare Ribs



Ingredients

These king spare ribs have more meat left on the bone than traditional spare ribs and thus retain more succulence. They are, of course, perennially popular, through the barbecue season and beyond, for adults and children alike. Why not ask us for a honey and ginger marinade, or coconut with a touch of rum?

- 900g(2lb) pork spare ribs
- One grated or finally chopped onion
- 3 cloves crushed garlic
- 45ml (3 tablespoons) soy sauce
- 45ml (3 tablespoons) olive oil
- 15ml sp (1 tablespoon) Worcester sauce
- 30ml (3 tablespoons) of cider vinegar
- Season with salt and pepper

Method

We recommend that spare ribs are cooked as a rack and not individually, and cut just before serving to retain the succulence.

Summer caution:

Please keep all meat products at **8°C or below** until required for cooking. It is sensible to keep meat in a chilled box before placing on the barbecue. Be sure to cook right through and check this before serving.

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