

# BARBECUED PORK RIBS

SERVES 4

PREP 10 MIN | COOK 2 HRS 10 MINS

## Ingredients

- 500ml (2 cups) hot water
- 2 pork rib racks

### SPLICED BARBECUE GLAZE

- 1/2 cup tomato sauce
- 1/4 cup Worcestershire sauce
- 1/4 cup brown sugar, firmly packed
- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- 3 tsp paprika
- 1 tsp dried oregano leaves
- 1 tsp ground cumin

## Method

1. Preheat oven to 180C/160C fan forced. Place tomato sauce, Worcestershire, sugar, vinegar, mustard, paprika, oregano and cumin in a large saucepan over low heat.
2. Stir for 2-3 minutes, until sugar dissolves. Increase heat to medium. Bring to a simmer. Cook, stirring, for 5 minutes, until thickened slightly (don't let it boil). Cool.
3. Combine the hot water and 2 tbs glaze in a roasting pan. Add the ribs. Cover the pan tightly with foil. Bake the ribs, turning once, for 2 hours or until tender.
4. Brush ribs with remaining glaze (see tips). If the glaze is too thick to brush, transfer to a microwave-safe bowl. Heat on Medium, in 30-second bursts, to thin slightly.
5. Preheat a barbecue grill or chargrill pan on medium. Cook ribs for 4-5 minutes each side or until caramelised and slightly charred. Transfer to a chopping board.
6. Cover ribs with foil and set aside for 2-3 minutes to rest before carving. Use a large sharp knife to cut between the ribs and transfer to a serving platter.



Recipe Credit: taste.com.au

