

## Matthew's ribs with Sadie's barbecue sauce

'Sadie's family, on her dad's side, comes from Oklahoma, and this is a simpler variation of their barbecue sauce, which we first published in Fat Pig Farm's book of preserves, *Not Just Jam*. It's a tomato-based sauce, but the secret is the pureed lemon, which adds piquancy to the spices. You want your ribs slow cooked, so they are tender enough to chew easily, but not wet so the bones all fall out. It's home cooking at its best.'

*Matthew Evans and Sadie Chrestman, producers and chefs*

Feeds: 6–8 | Preparation time: 10 minutes | Cooking time: 2½ hours

1 tablespoon olive oil  
½ small brown or red onion, finely diced  
1 teaspoon finely grated ginger  
½ teaspoon cumin seeds  
1 teaspoon ground coriander (cilantro)  
1 tablespoon hot paprika  
(or use sweet and some chilli)  
½ lemon, finely chopped,  
plus juice of 1 lemon  
2 tablespoons brown sugar  
1 teaspoon mustard powder  
400 g (14 oz) tinned crushed  
Italian tomatoes  
1 tablespoon Worcestershire sauce  
6 whole 9-rib racks of pork ribs

Heat olive oil in a large, heavy-based saucepan over low heat. Add onion and fry, stirring occasionally, for 5 minutes or until soft. Add ginger, cumin, coriander and paprika and fry gently for 5 minutes or until fragrant. Don't let the spices brown and burn. Add all remaining ingredients, except ribs, with 1 teaspoon salt and simmer gently, stirring occasionally and adding a little water if the pan is drying out, for 15 minutes or until flavours have combined.

Rub ribs all over with the marinade. It'd be good to do this a day ahead; if so, cover and refrigerate until ready to cook.

Preheat oven to 150°C (300°F). Place ribs, curved-side down, in two roasting tins with 3 cm (1¼ in) sides, trying to separate the racks as much as possible so they're not a tall stack. Add 125 ml (4 fl oz/½ cup) water, cover ribs with baking paper, then tightly with foil. Bake for 1 hour, changing the stacking every 20 minutes so the top rack goes to the bottom and the rest move up.

Turn ribs over, re-cover and bake for another 20 minutes, then remove paper and foil. Continue to bake, basting every 5–10 minutes, for about 30–40 minutes, until ribs are browned and pulling apart easily — add a touch more water to the pan if it starts to stick, and again move the ribs around so they all get some time on the top of the pile to get colour. It's a balancing act between browning the ribs and not drying them out. Be sure the marinade is on the ribs, not the pan, and is baked on nicely.

Serve with paper napkins because you're going to get a big greasy grin eating them.

