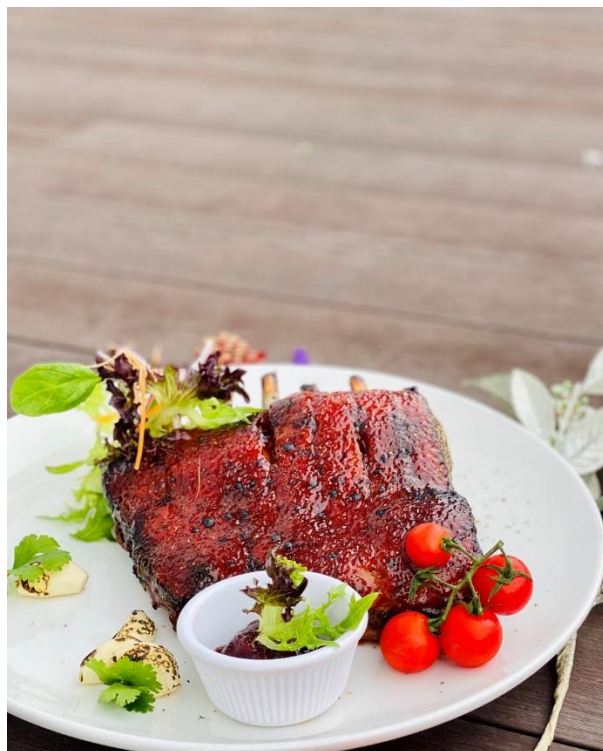




Hela Spice Singapore Pte Ltd

Honey Garlic BBQ Ribs with Cranberry Sauce



Ingredients	Quantity
Pork Ribs	1500g
Rub	
181123 Honey Garlic Seasoning	3 tablespoons
121213 RauKal H Smoke Seasoning	1 tablespoon
325805 Black Pepper No. 12	1 tablespoon
306002 Garlic Powder	1 tablespoon
Salt	1 tablespoon
Sauce	
Hela Curry Tomato Ketup	1/2 cup
Honey	1/3 cup
181123 Honey Garlic Seasoning	2 tablespoons
Apple Cider Vinegar	1/4 cup
Dijon Mustard	1/4 cup
Worcestershire Sauce	1 tablespoon
Hela Cranberry Sauce	2 tablespoons
Garnishing (based on your preference)	
Mixed Salad	30-50g
Tomatoes On The Vine	5-6 pieces
Garlic	3-4 cloves
Coriander Leaf	5 pieces
Chilli Big (sliced)	1/2 piece
Red Onion (sliced)	1/4 piece
324701 Parsley Shredded	1/4 teaspoon

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.



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Preparation steps:

1. Preheat oven to 150°C. Grab a rimmed baking sheet and two big pieces of aluminium foil. Place the foil on the sheet, slightly overlapping shiny side up.
2. Remove the large thick membrane from the bone side of the ribs. You can skip this step if the membrane has been removed.
3. In a small bowl, mix the Honey Garlic seasoning, Raukal H Smoke seasoning, Garlic powder, Black pepper, and Salt.
4. Line a baking sheet with aluminium foil and arrange the ribs in the centre.
5. Fold the foil up around the ribs and pinch it all the way around to make a sealed packet. Bake for 2.5 hours.
6. Whisk together the Tomato Ketchup, Honey, Honey garlic seasoning, Apple cider vinegar, Dijon Mustard and Worcestershire sauce. Brush it heavily onto the ribs.
7. Return the ribs to the oven and broil for 1–2 minutes, until the sauce starts to caramelize.
8. Remove the ribs from the oven and baste again with more sauce.
9. Serve the ribs with Cranberry sauce on the side.
10. Garnish with Mixed salad, Tomatoes on the vine, garlic, coriander leaf, chilli, onion and parsley shredded.

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