

Sticky pork ribs

Gaggenau Appliance:

Preparation Time: 15 minutes + 4 hours marinating

Cooking Time: 1 hour

Serves: 4



Ingredients

4 garlic cloves, minced
1 knob ginger, peeled and grated
1 Tbsp tamarind concentrate
 $\frac{3}{4}$ cup rapadura sugar
2 Tbsp tamari
3 Tbsp shao shing wine
2 Tbsp fermented sriracha
1 kg pork short ribs, cut in sections of 2 bones
2 limes, quartered, to serve
Steamed rice, to serve

Method

With a little bit of forward planning, these sticky ribs will become a party favourite.

Preparation:

1. Mix all ingredients in a large bowl, add ribs, then cover and refrigerate for 4 hours or overnight.
2. Preheat oven to Hot air 160°C + 30% humidity.
3. Line a stainless steel unperforated tray with baking paper. Spread the ribs in a single layer on the tray with the marinade. Cook for 1 hour on shelf position 2. Turn the ribs a few times during cooking time.

To finish Remove from oven and serve with rice and lime wedges. **Note** Fermented sriracha is available from specialty food stores.