




Coca Cola spare ribs

It may sound outrageous but it's incredibly delicious!

 Less than 1 hour **Serves:** 4

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

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2 racks PnP BULK pork ribs and loin chops, halved horizontally (ask your butcher to do this)

Marinade

- 2 cups coca cola
- 60 ml PnP red wine vinegar
- 125 ml PnP tomato sauce
- 2 tsp PnP knob ginger, ground
- 1/2 medium PnP red onions, finely chopped
- 2 cloves granulated garlic, chopped
- 60 ml Worcester sauce

Method

- **Place** all the marinade ingredients in to a saucepan and boil to reduce by two thirds. Preheat grill.
- **Place** spare ribs on a baking tray and baste with sauce
- **Grill**, turning and basting frequently, until ribs are cooked through and sticky
- **Serve** hot

More good ideas:

- Use basting sauce to baste chicken wings or pork chops
- Replace Coca Cola with apple juice