




Sticky balsamic spare ribs

Lip-smackin' good!

 Less than 1.5 hours **Serves: 4**

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

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80 ml white balsamic vinegar
.....
160 ml treacle sugar
.....
2 tsp worcestershire sauce
.....
2 tbsp PnP tomato sauce
.....
1 pinch PnP salt
.....
1 pinch chilli flakes, to taste
.....
2 racks pork spare ribs
.....

Method

- Preheat oven grill to medium high.
- Heat basting sauce ingredients until sugar has dissolved and sauce is slightly reduced.
- Place ribs on a baking tray lined with a double layer of foil and liberally brush with basting sauce.
- Grill on the middle shelf, basting and turning regularly for about 30 minutes or until cooked through and slightly charred.
- Serve with finger bowls filled with lemony water.

More good ideas

- Use PnP rib marinade instead of the basting sauce.
- Use the balsamic basting sauce on chicken and pork chops, too.