

Asian Style Pork Ribs with Crunchy Noodle Slaw & Spicy Peanut Sauce

These melt in your mouth, slow cooked ribs were the absolute gear. A fresh crunchy slaw cut through the rich pork meat, falling off the bone that were just perfect for dunking in a spicy peanut sauce. Finger lickin' good!

Suitable for slow cooker. Bung them in and whack on low for 8 hours. You may not need as much water so just add a little at a time if the mixture looks dry.

Prep time: 30 Minutes
Budget

Cooking time: 3.5 Hours

\$ Low

Serves 4

1.5kg of Pork ribs (approximately 5 ribs per person)

2 cloves of garlic, finely minced

1 long red chilli, finely sliced (seeds removed optional)

2cm piece of ginger, finely grated

3 spring onions, ends removed and halved

2 tbs of sambal oelek (1 if you like it less spicy)

1/2 cup of light soy sauce

1/4 cup of rice wine vinegar

1/4 cup of firmly packed brown sugar

1/2 cup of beef stock

1-2 cups of water

1 tbs of toasted sesame seeds and finely sliced spring onion for garnish

For the Slaw:

1/2 a small wombok cabbage, finely shredded
2 carrots, finely julienned or grated
2 spring onions, finely julienned
1 cup of roughly chopped coriander leaves
1 bag of Changs crispy noodles
A drizzle of Em's Asian dressing, see link below
<http://emsfoodforfriends.com.au/asian-style-dressing/>

For the Peanut Dipping Sauce:

3 tbs of crunchy peanut butter
1 tbs of sambal oelek
2 tbs of Kecap manis
1 tbs of light soy

Boiling water for thinning

Preheat the oven to 150°C. Combine the garlic, ginger, chilli, chilli paste, soy, stock, rice vinegar and sugar in a large baking dish and mix to combine. Pop the ribs in and use your hands to coat them all over. Scatter the spring onions around the ribs and cover tightly with 2 sheets of foil. Bake for 1 hour, lift the foil and have a little look and add 1/2 cup of water if the mixture looks dry. Repeat every half an hour or so and bake for a further 2 hours.

Remove the foil and turn the oven up to 220°C. Bake the ribs for 20-30 minutes until golden and slightly charred on top, keeping the water topped up so that they don't dry out. You don't want a thin sauce but you also don't want the sauce to burn.

To make the slaw combine all of the ingredients in a large bowl and toss with your fingers to combine. Drizzle the dressing over just before serving as you don't want soggy noodles!

To make the peanut sauce combine the peanut butter, sambal oelek, soy, and kecap manis in a small bowl. Use a whisk and add boiling water a tablespoon at a time until you have a nice dipping sauce consistency.

To serve, place a nice pile of slaw on four serving plates. Now would be a good time to dress the slaw. Place the ribs on top, spooning over any remaining sauce from the pan. Place a generous dollop of peanut dipping sauce in a small ramekin or just directly onto the plate and scatter over the toasted sesame seeds. Finish off with a nice smattering of spring onions and serve.