

Sticky Soy, Lime & Chilli Pork Spare Ribs



If you are a lover of Asian food (like me), want a meal that requires little effort but has maximum flavour (like me) and don't mind getting down and dirty with some finger licking food that has you looking like the Joker after you have eaten it, then this is the meal for you (and me)!

Prep time: 15 Minutes
Cooking time: 40 Minutes

Marinating time: Minimum 1 hour
\$ Low budget

Serves 4-6 (perfect for a sneaky gnaw behind the fridge door the next day!)

- 1.2kg of pork spare ribs
- 3 cloves of garlic, crushed
- 4cm piece of ginger, peeled and grated
- Juice of 1 lime
- 1/2 a cup of honey
- 1/2 a cup of soy
- 2 red chillies, sliced

2 spring onions, finely sliced diagonally

Steamed rice and Asian greens to serve

Place the ginger, garlic, 1/2 of the chilli slices, honey, soy and lime in a bowl and whisk to combine. Pour the marinade over the ribs in a casserole or baking tray, cover and refrigerate for at least 1 hour or for 24 hours if you like.

Pre heat the oven to 220°C. Drain the marinade off the ribs and bake them in the oven for 30 minutes until golden, basting with the marinade at the halfway mark. Baste again and turn the grill on. Grill the ribs on high for a further 10 minutes (or longer if you like them extra crunchy), turning halfway so that both sides are crunchy.

Serve the ribs with steamed rice, making sure you drizzle over the pan juices. Top with the rest of the chilli slices and spring onion and tuck in!