



Sticky baked pork spare ribs

Ribs in this piquant, sticky sauce are best eaten with fingers. This marinade is simple and quick, as the flavour of the Old Spot pork does all the talking!!



Ingredients

Serves: 4

- 3 tbsp soy sauce
- 2 tbsp tomato ketchup
- 2 tbsp blended runny honey
- 2 garlic cloves, crushed
- 1 tsp paprika
- grated zest of 1 lemon
- 1kg pork spare ribs racks

Preparation method

Prep: **10 mins** | Cook: **1 hour**

Preheat the oven to 200°C (gas 6). Put the soy sauce, ketchup, honey, garlic, paprika and lemon zest in a small pan. Bring to the boil gently, then reduce the heat and simmer for 2 minutes. Remove the pan from the heat.

Place the pork in a lightly oiled roasting tin, in a single layer, and brush with the warm sauce.

Cook for 15 minutes, then lower the temperature to 160°C (gas 3) and cook for a further 45 minutes, turning halfway through the cooking and basting regularly with the sauce in the tin. Add several spoonfuls of water to the tin to prevent the juices sticking and burning. When cooked, the ribs should be golden and sticky on the outside.