



BARBECUE GINGER SPARE RIBS (SERVES 6 PEOPLE)

INGREDIENTS BARBECUE SEASONING

1½ kg	Pork Spare Ribs
2 Tablespoons	Sugar
½ Teaspoon	Salt
¼ Teaspoon	Paprika
¼ Teaspoon	Turmeric
¼ Teaspoon	Celery Seed
Dash	English Mustard Powder

INGREDIENTS GINGER SAUCE

6 Tablespoons	Soy Sauce
6 Tablespoons	Tomato Ketchup
3 Tablespoons	Water
3 Tablespoons	Soft Brown Sugar
2 Tablespoons	Ground Ginger

METHOD

GINGER SAUCE

- 1) Mix first six ingredients and leave to stand overnight to mellow the flavour

BARBECUE RIBS

- 1) Combine sugar and seasonings. Rub the ribs with this mixture and leave for 2 hours or more.
- 2) Brush with Ginger Sauce and allow to stand for ½/1 hour, cook over slow coals for 1½ hours brushing frequently with sauce and turning about 4 times.
- 3) Cut into suitable serving pieces - serves approximately 6 people

NB: I tend to make double the sauce and the dry rub as both will keep. Apply the

dry rub with a large holed flour shaker. Keep this in a dry place is any if left over.