



# Chinese ribs

This is a fantastically easy recipe. Just marinade the ribs and bake slowly till the meat is falling away from the bones. (serves 3-4)

- 1kg/2 1/2 lb pork ribs
  - 1 tbsp sesame oil
  - 2 tbsp soy sauce
  - 1 (generous) tbsp honey
  - 2 tbsp hoisin sauce
  - 120ml plum sauce
  - 2 tbsp rice vinegar (or ordinary white vinegar)
  - 3 cloves garlic, crushed
  - thumb-sized piece ginger, finely grated
1. Place the ribs in a large oven-proof dish.
  2. Combine the other ingredients then pour over the ribs. Leave for a few hours or as long as possible, turning the ribs & basting occasionally.
  3. Heat the oven to about 140 degrees, cover the ribs with foil and cook for an hour.
  4. Remove the foil and cook for about another hour, basting a couple of times, until you can see the meat coming away from the bone and the meat is looking dark around the edges.
  5. Serve the ribs on their own (traditional), or with the sauce poured over them or served separately in a bowl. Lovely with some steamed green vegetables (pak choi in the photo) and fried rice.