



bit spicy

Thai Pork Ribs

This is an easy, family-friendly (and messy!) rib recipe. Thai Pork Ribs can be baked in the oven, but we prefer to finish them off on the barbecue - weather permitting! Serve with the basting juices, and stir-fried pak choi and other green vegetables. This dish also goes perfectly with a side dish of spicy [Chaat Potatoes](#). Serves 4

INGREDIENTS

- 1 large onion, blitzed with 4 cloves garlic and 2 tbsp vegetable oil
- 2 tsp fish sauce
- 2 tbsp dark sugar
- 2 tbsp lime juice
- 100ml pineapple juice, or crushed tinned pineapple
- 1 tbsp oyster sauce
- 2 tbsp sweet chilli sauce
- 1 tbsp white vinegar (any sort except wine!)
- 1.5kg pork ribs

RECIPE

1. Heat a pan and gently fry the onion and garlic mixture for a couple of minutes.
2. Add the other ingredients except the meat, bring to the boil and simmer for a few minutes until thickened.
3. Place the ribs in an oven-proof dish and pour over the sauce, making sure it is covering all sides of the meat. Cover with foil and leave to marinate in the fridge until ready to cook.
4. Heat the oven to 180 degrees and cook the ribs, covered for about an hour. Remove the foil, baste, and either return to the oven for another hour or until the meat is really tender, basting regularly, or transfer to a barbecue. Baste continually until ready to eat, and serve with the sauce.