

INGREDIENTS:

2 kilos roughly chopped pork ribs
1 litre of orange juice
260g golden caster sugar
100g freshly-grated ginger
75g soy sauce
200ml cider vinegar
200g tomato ketchup
1 level teaspoon salt
8 garlic cloves
1 large onion
small bunch of thyme, two bay leaves.

TIME: 1 hr + 24hrs

SERVING: 6 people



The day before you plan to cook, peel and finely chop the onion, peel and grate the garlic cloves and the ginger and place in a large saucepan with all the remaining ingredients, except the pork. Bring to a boil then reduce the heat and cook gently for 45 minutes until reduced and syrupy. Allow to cool completely. Season the chunks of rib generously with salt and pepper then divide between four freezer bags and add some of the marinade to each. Refrigerate for 12 hours, turning occasionally. When the barbecue is ready remove and drain, reserving the marinade. Barbecue away from the main heat for 45 to 50 minutes, brushing them with the marinade occasionally.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: