

# CHEERS

tops!



## SWEET AND STICKY PORK RIBS

Pork ribs taste great, but the marinades and sauces they usually come packaged in burn easily. So, there are two things that can go wrong when you braai them: 1 You remove them from the fire when you think the marinade is starting to burn, but the inside is still raw. 2 You braai them until the inside is cooked through, but by that stage the marinade is burnt.

To solve these problems, I have a tip for cooking pork ribs perfectly: braai first and marinade later! Don't marinate or baste the uncooked ribs – just buy a rack of regular, unmarinated baby back pork ribs. Season the ribs with a bit of braai salt and braai them until almost done. Remove them from the coals, then slice the rack into individual ribs. Smother them in the sauce, then return them to the fire and finish braaing. This way, the ribs will be properly cooked through and the sauce will be nicely glazed without being burnt.

### WHAT YOU NEED (FEEDS 4)

For the sweet and sticky sauce  
½ cup honey or golden syrup  
½ cup tomato sauce  
1 tablespoon Worcestershire sauce  
1 tablespoon paprika  
1.5kg baby back pork ribs  
braai salt

### WHAT TO DO

Prepare the sauce. Mix all the sauce ingredients in a bowl. Set aside.

Season the racks of ribs on both sides with braai salt, then braai them over medium-heat coals for 30 minutes, turning every few minutes.

Remove the racks of ribs from the heat and place them on a cutting board. Cut the racks into individual ribs.

Add the ribs to the sauce in the bowl and toss until they are coated all over. Leave for a minute or 3 so that the exposed, meaty parts of the ribs can absorb the sauce.

Braai the generously basted ribs for another 10 minutes. Make sure to expose all sides of each rib to the heat by flipping and facing them towards the coals.

### BRAAI LIKE A CHAMPION

Not all pork ribs are 'spare ribs'. The nice, neat ones that especially younger people prefer are called 'baby back' ribs, which is what we use in this recipe.