

# CHEERS

tops!



## ASIAN-STYLE BBQ PORK LOIN RIBS

I don't prepare ribs often, but when I do, this recipe is lip-smackingly delicious. As with many other sweet marinades, it is best to par-cook the meat in the marinade until it almost falls from the bone, then finish it over medium-hot coals until sticky and glossy. Hoisin sauce is the hero here – available in the Asian food section of many good supermarkets.

**SERVES 4**

### INGREDIENTS

30 ml (2 Tbsp) vegetable oil  
1 onion, roughly grated  
4 cloves garlic, finely grated  
30 ml (2 Tbsp) finely grated fresh ginger  
125 ml (½ cup) hoisin sauce  
60 ml (¼ cup) honey  
45 ml (3 Tbsp) soy sauce  
30 ml (2 Tbsp) white vinegar  
15 ml (1 Tbsp) sesame oil  
4 large pork loin rib racks (fresh, not smoked)  
a small bunch spring onions, sliced, for serving

### METHOD

To a large pot, add the vegetable oil, onion, garlic, ginger, hoisin sauce, honey, soy sauce, vinegar and sesame oil. Stir, then add the rib racks (cut them in half to fit into the pot, if necessary). Cover the pot with a lid and bring to a simmer over a low heat for at least 1 hour or until the meat is very tender and almost falling off the bone (turn the ribs halfway to coat all sides in the sauce), stirring the bottom from time to time to prevent burning. Remove the ribs from the pot and bring the sauce to a rolling boil, reducing it by about a third until it reaches the consistency of a runny chutney. Grill the ribs over medium-hot coals on both sides, basting with the reduced marinade, until glossy and sticky and slightly charred, then remove from the heat. Serve hot, scattered with spring onions.