

# Orange and Ginger Spare Ribs



## what you need

- 1kg John Penny pork spare ribs
- 6 pieces stem ginger in syrup, sliced plus a few for garnish
- 6 tablespoons of the ginger syrup
- 1 garlic clove, crushed
- Grated zest and juice of 2 large oranges
- Pinch of dried mixed herbs
- Freshly ground black pepper to taste
- Several bay leaves

**Preparation time:** 40 mins

**Cooking time:** 20 mins

**Serves:** 4

## how to cook

- 1 Preheat the oven to Gas 6, 200°C, fan 180°C, 400°F.
- 2 Place the spare ribs in a roasting tin, cover with foil and cook for 35 minutes, until tender.
- 3 Pour off any fat and juices from the pan and leave the meat to cool.
- 4 Mix together the stem ginger, ginger syrup, garlic, orange rind and juice, dried herbs and black pepper in a bowl.
- 5 Spoon the sauce over the spare ribs, cover and leave to marinate for 2 hours, turning occasionally.
- 6 Place the bay leaves on the coals of the barbecue and the spare ribs on the barbecue griddle.
- 7 Cook for 15-20 minutes, turning occasionally and basting with the sauce.
- 8 Alternatively arrange on a grill rack over a baking tray and roast in the oven on a high heat for 20-25 minutes.