

Sticky Brown Ribs



what you need

- 12 John Penny pork spare ribs

For the sauce:

- 125ml tomato ketchup with chilli
- 100g soft dark brown sugar
- 2 garlic cloves, finely chopped
- 4tbsp Worcestershire sauce
- 1tsp paprika
- 1tbsp English mustard powder
- 3tbsp bourbon or other whiskey (optional)

Cooking time: 55 mins

Serves: 6

how to cook

- 1 Preheat the oven to Gas 6, 200°C, fan 180°C, 400°F.
- 2 Place the ribs in a large roasting tin. Mix sauce ingredients together and pour over the ribs, coating well.
- 3 Roast in the oven for 35-45 minutes, turning halfway through the cooking to baste the ribs with the sauce.
- 4 Serve hot from the oven.