

BBQ Cola Pork Ribs (Serves 4)

Ingredients

Pork Ribs

- 1 rack pork ribs
- 1.5 L bottle of cola

BBQ Cola Sauce

- 1/2 cup smoky bbq sauce
- 1/4 cup honey
- 1/4 cup cola

- 2 tbsp soy sauce
- 2 tsp smoked paprika
- Sour cream, sliced spring onions and steamed corn cobbettes to serve

Method

1. Start this recipe 1 day before serving. Pre-heat oven to 160°C/ 140°C fan-forced. Place the ribs into a large roasting tin. Cover with enough cola to completely cover the ribs. You may need to add some cold water. Wrap the tin tightly with foil. Bake for 2-3 hours, turning the ribs once, until tender but still attached to the bone. Remove from the oven and allow to cool completely.
2. Combine the sauce ingredients in a medium bowl. When the ribs have cooled completely remove from the cooking liquid and pour out the juices (see Chef's Tips below). Pat the ribs dry with paper towel then place back into the roasting pan and cover with the BBQ Cola Sauce. Cover the tin with more foil and place into the fridge for at least 3 hours to marinate.
3. Heat BBQ to medium. Add the ribs and cook for 4-5 minutes on each side, basting with sauce from the pan, until sticky and caramelised. Alternatively place the ribs onto lined baking trays and roast at 180°C for 30-40 minutes until sticky and caramelised.
4. Remove from the oven, cover tightly with foil, and allow to rest for 15-20 mins. Serve with corn cobbettes, sour cream and chives.

Chef's Tips

- Don't waste the flavourful stock. After broiling the ribs, you'll have a delicious broth that you can use to add flavour to soups, stews and more. Allow to cool then store in an air-tight container in the fridge for up to 1 week.
- The friendly team from Sutcliffe Meats will help you pick out the best rack for this recipe!
- If you have time, let your ribs marinate for up to 1-2 days for a more intense flavour.