



Maple Sriracha Pork Ribs

by @inthemoodforallthingsfood

FEATURED PRODUCT:

HUNT & GATHER Spicy Sriracha Sauce

INGREDIENTS

1.2-1.5 kg Ribs

FOR THE RUB

1 1/2 Tbsp Ground Paprika
2 Tsp Dishy Organic Garlic powder
1 Tsp Dishy Organic Onion powder
1 Tsp Salt
Cracked Black Pepper

FOR THE GLAZE

1/3 Cup Maple Syrup
4 Tbsp @huntandgather_nz Spicy Sriracha
2 Tbsp Soy Sauce

TO SERVE

Sesame seeds
Extra Sriracha

INSTRUCTIONS:

- Preheat oven to 160 fan
- Line a baking tray with foil and baking paper. (This helps with clean up). Place 1 cup of water in the tray.
- Combine your rub ingredients together in a bowl and mix well. Place your ribs on a chopping board and pat dry any excess moisture then rub and coat the ribs thoroughly on both sides with the rub.
- Place the ribs in the oven tray, cover with foil then place in oven. Bake for about 1 1/2 hours till meat starts to become tender.
- Place glaze ingredients into a bowl and mix well.
- After 1 & 1/2 hours remove the ribs from the oven and then turn up the temperature to 180. Baste each side of the ribs with the glaze. Place back in the oven uncovered and cook for a further hour. Glazing and turning every 15-20mins. (Ribs should be juicy and tender and have a nice sticky glaze.
- Slice your ribs into pieces. Place on a plate along with any pan juices, drizzle with extra sriracha and sprinkle over some sesame seeds
- Serve with your favourite side dishes! Enjoy!