BEEF RIBS - SWEET & SPICY MARINADE

Serves 6 - 8

INGREDIENTS:

3 kg	Beef ribs
40 g	**Brown Onion Stock Powder (04246010)**
500 ml (2 cups)	Water
250 g	**Sweet & Spicy Marinade/ Glaze RTM (07131010)**
45 ml (3 Tbsp)	Oil, optional

METHOD:

1. Place the ribs in a large pot with enough water to cover. Add the Brown Onion Stock Powder. Bring to the boil and cook for 45 - 60 minutes or until tender.
2. Add the water to the Sweet & Spicy Marinade/Glaze RTM while stirring continuously to avoid any lumps. Add in the oil and mix through. Allow to stand for ± 15 minutes to thicken.
3. Preheat an oven to 220°C.
4. Neatly cut the ribs between the bones to separate them. Place on two roasting trays. Add the sweet and spicy marinade to one tray and mix to coat the ribs.
5. Roast in the oven for ± 20 minutes (turning after ± 10 minutes) or cook on the braai/grill for ± 5 minutes on each side or until sticky.

Chef's Tip: Prepare ribs on a gas grill or open braai. Turn every 2 - 3 minutes to prevent marinade from burning. Baste with any remaining marinade with each turn.