

Juicy Pork Back Ribs with Honey Barbecue Sauce



(We use for appetizers or as part of our barbecue)

6 lbs meaty pork back ribs

Marinating Sauce:

3 onions, peeled & chopped
2 Tbsp olive oil
48 oz canned tomatoes or fresh tomatoes, peeled & seeded
1/3 cup soya sauce
4 cloves garlic, minced
1 bay leaf
1/2 cup honey
3 Tbsp apple cider vinegar
1 Tbsp Dijon mustard
1/8 tsp dried chilis or fresh hot peppers
1/2 tsp oregano

Sauce for Basting:

1 cup honey
1/2 tsp garlic, minced
1 cup ketchup
1/2 cup soya sauce
75 ml HP Sauce

METHOD:

- Brown onions in olive oil.
- Add rest of ingredients and simmer for 1 1/2 hours uncovered.
- Check seasoning, puree, cool, and marinate ribs in sauce for 2-6 days, turning over daily. This will tenderize the ribs.
- Combine basting ingredients.
- To blanche for bbq, cook in convection oven fan on 350 degrees for 25 minutes basting every 5 minutes, or until cooked.
- Optional: At this point we place ribs in a smoker and cold smoke for 1 hour, prior to placing on the BBQ grill.
- BBQ on open flame charcoal grill 5 minutes per side, basting with sauce, until carmamelized and tender.
- Let cool to room temperature.
- Cut ribs in pieces and toss with a bit of the sauce.

Bon Appetit!