Barbecued ribs with spicy lacquer



Ingredients

4

- 4 whole pork ribs (raw)
- 10 g five spices powder
- 20 g Bresc Beemster garlic puree
- 0.2 dl table vinegar
- 20 g Bresc Ginger puree
- 20 g sambal badjak (spicy Indonesian condiment)
- 1 dl Indonesian soy sauce
- 0.5 dl honey
- 1 dl cola
- 1 dl beer
- 1 dl curry sauce
- 1 dl chilli sauce

Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g



Ginger puree 450g

Preparation method

Mix everything well and spread plenty of marinade on the spare ribs and leave them to marinate overnight wrapped in plastic foil. Heat the barbecue to 110 degrees and grill the spare ribs for 2 hours until they are brown. Brush them 4 to 5 times with the remaining marinade and roast them in the oven at 175 to 200 degrees for 10 minutes or leave them to cook in indirect heat on the barbecue a little longer.

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