

More than 1 hour

Serves 4-6

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Ingredients:

Basic BBQ sauce:

- 1½ cups (375ml) tomato sauce
  - ¼ cup (60ml) brown sugar
  - 3 Tbsp (45ml) apple cider vinegar
  - 3 Tbsp (45ml) Worcestershire sauce
  - 1 Tbsp (15ml) smoked paprika
  - 1 tsp (5ml) cayenne pepper (optional)
  - 1 tsp (5ml) Dijon mustard (optional)
  - 1 clove garlic, grated
  - ¼ cup (60ml) water
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- 1kg raw pork ribs
  - ½ cup (125ml) water
  - Fresh coriander and lime wedges, for serving

Method

1. To make sauce, simmer all BBQ sauce ingredients in a saucepan for 5 minutes. Cool.
2. Preheat oven to 170°C.
3. Place ribs in a deep dish, cover with ½ cup (125ml) basic BBQ sauce and water, then cover with foil.
4. Bake for 45-50 minutes.
5. Baste ribs liberally with more BBQ sauce.
6. Braai over medium-hot coals for 10-15 minutes, basting again halfway through, until outside is caramelised, sticky and charred.
7. Serve sliced into portions, with coriander and lime on the side.

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