



BABY BACK RASPBERRY RIBS

SERVES 4

PREP TIME 1 HOUR

Sweet, spicy, tangy... is your mouth watering yet? The best thing is how simple this dish is to make with our Raspberry Jalapeño Jam, which packs a mighty punch of flavour.

Ingredients:

900gms Pork Ribs

Dry Rub

1 Teaspoon Onion Powder

1 Teaspoon Garlic Powder

1 Tsp Smoked Paprika

1 Teaspoons Black Pepper

1/2 Tsp Coriander Powder

1/2 Teaspoons Salt

Glaze

1/2 Cup Raspberry Jalapeno Jam 1/4 Cup BBQ Sauce

1/4 Cup Water/ Vegetable Stock 1/2 Tsp Cornstarch

Method:

1. Preheat oven to 165°C.
2. In a small bowl combine the dry rub ingredients then set aside.
3. Clean the meat under fresh running water then thoroughly pat dry with kitchen towel.
4. Dust the pork with the spice rub pressing it into the flesh. Repeat on the other side ensuring it's well coated.
5. Place the ribs on a rack in a roasting pan and roast for 35mins.
6. Heat the jam and BBQ sauce In medium saucepan, over low-medium heat, heat until the jam is melted. Mix water and cornstarch together then add to raspberry jam mixture. Cook for 1-2 mins continuously stirring until sauce is smooth.
7. Baste the ribs with the raspberry jalapeno jam glaze and roast for an additional 10 minutes.
8. Rest the cooked pork ribs for 5 mins before slicing & serve with extra glaze on the side.