



## Smoked Chilli Sauce BBQ Spare Ribs (Courtesy of @lelittlegourmand)

**Super easy, juicy melt-in-your-mouth oven baked barbecue ribs are fall-off-the-bone delicious!**

Serves 4

Prep Time: 20 Mins

### Ingredients

- 1kg Pork Baby Back Ribs
- 1 cup Jars of Goodness Smoked Chilli Sauce
- 1/4 cup honey

### To Garnish

- Spring onions, sliced
- Black and white sesame seeds
- Red chillies, sliced

### **METHOD**

1. Preheat oven to 180°C
2. Peel off tough membrane that covers the underside/bony side of the ribs.
3. Place on tray lined with foil (or parchment paper). Pour Jars of
4. Goodness Smoked Chilli Sauce and brush it through, all over the ribs on both sides, covering the ribs completely. Cover tray with foil and bake for 1 hour. Once the ribs are ready and nicely charred pour over the honey and garnish the spare ribs.
5. Rest for 10 minutes to allow the juices to recirculate back into the meat before slicing.

Enjoy!