



MeatMonger - Damn Sticky BBQ Pork Ribs



Tremendous in the oven or on the BBQ if you get the chance. Finger food is glorious with beer, we've paired this with some darker beers for the sweetness, but don't worry about going wild with some cool Pilsners or Lagers if you get to sit in front of the BBQ.

Ingredients

<ul style="list-style-type: none"> • Pork Ribs - 1kg rack 	<ul style="list-style-type: none"> • Worcestershire (Wooster) Sauce - good glug
<ul style="list-style-type: none"> • Garlic cloves - 2 crushed 	<ul style="list-style-type: none"> • Honey - 3 large tablespoons
<ul style="list-style-type: none"> • Passata - 500g carton 	<ul style="list-style-type: none"> •
<ul style="list-style-type: none"> • Soy sauce - solid glug of 	<ul style="list-style-type: none"> •

Preparation

Heat oven (180°C/ Gas mark 6) or fire up the BBQ to roasting. In a large bowl, mix up all the other ingredients apart from the ribs...when mixed, add the ribs and lather them up evenly. Best results come from at least an hour marinating. If oven cooking, lay the ribs in a roasting tin, cover with foil and bake for 30 mins. Remove foil and bake for a further 45-60 mins, turning a couple of times until the sauce has reduced by half.

If BBQing, throw the ribs on when the coals are no longer melting all the plastic in the vicinity and cook until ready.

Get some BeerMonger appropriate napkins out and wire in!

MeatMonger Beer Pack

2 x Lola Rose Red Ale - Lola Rose Brewery	Refreshing but full bodied, Good for the BBQ and indoors.
2 X Rabbie's Porter - Ayr Brewing Company	The darkest of the selection but light enough to enjoy with pork. Try this with red meat too.
2 X Ax Man (Rye IPA) - Drygate Brewery	Quite simply a great beer to drink. The rye gives it an edge that makes it different from a straight up IPA.