

# STICKY FIVE SPICE PORK RIBS WITH SESAME COLESLAW

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**Ingredients cost:** £11.75

**Servings:** 4

**Prep Time:** 30 minutes

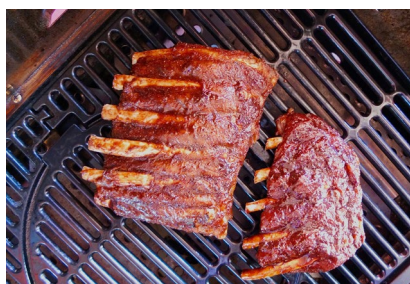
**Cook time:** 1 hour 45 minutes

These ribs are great prepared ahead of time then glazed and reheated on the BBQ when guests arrive. They're sticky, full of five spice flavour and perfect with a fresh sesame coleslaw. Make extra, because people will be fighting over the last ones!

## FOR THE RIBS:

1kg pork ribs  
2 tbsp soft brown sugar  
1 tbsp five spice  
1 tbsp paprika  
1 tbsp sea salt

## METHOD:



1. Preheat the oven to 180C.
2. The ribs may have a white membrane covering one side. If so, remove it by lifting the edge with the tip of a knife, then once you're able to grab hold of the membrane, pulling firmly to remove. Alternatively, a butcher will do this for you.
3. Place in the oven and cook for 1 hours 30 minutes.

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## FOR THE GLAZE:

3 tbsp hoisin  
2 tsp five spice  
1 tbsp soy sauce  
2 cloves garlic, crushed or  
grated  
1 tbsp ginger powder  
1 tbsp lime juice, plus more to  
serve

## FOR THE SESAME COLESLAW:

2 large carrots, finely shredded  
or grated  
½ red cabbage, finely sliced  
4 spring onions, finely sliced  
Large bunch coriander, leaves  
picked and roughly chopped  
1 tbsp sesame oil  
2 tbsp lime juice  
2 tsp soy sauce

## METHOD CONTINUED:

4. Meanwhile, combine all the ingredients for the glaze except the lime juice in a small saucepan and bring to a simmer. All to cook for 2 minutes, then turn off the heat and add the lime juice. Set aside.
5. Make the coleslaw by combining all the ingredients. Taste and season with salt if necessary. Set aside.
6. Once you're ready to serve the ribs, light two gas burners on the Jupiter Outback BBQ and set the heat to medium.
7. Brush the ribs with the glaze, reserving some for serving. Grill the ribs for a few minutes each side, or until caramelised and heated through.
8. Serve the ribs with the extra glaze and the sesame coleslaw.

