

Ribs

Difficulty:

Preparation Time: 10 minutes

Cooking Time: 5 hours and 30 minutes

Total Time: 5 hours and 40 minutes

Number of servings: 4

Ingredients:

1. 1.5 kg Pork ribs
2. Salt and pepper to taste
3. 1/4 cup BBQ sauce
4. 1/4 cup honey
5. 1/4 cup mustard
6. 1/4 cup brown sugar
7. 1/4 cup apple cider vinegar
8. 1/4 cup water
9. 1/4 cup soy sauce
10. 1/4 cup olive oil

Instructions:

1. Preheat the oven to 240°C.
2. Season the ribs with salt and pepper.
3. Place the ribs in a baking tray.
4. In a small bowl, whisk together the BBQ sauce, honey, mustard, brown sugar, apple cider vinegar, water, soy sauce, and olive oil.
5. Pour the sauce over the ribs.
6. Bake for 30 minutes.
7. Reduce the heat to 130°C and continue baking for another 5 hours and 30 minutes.
8. Remove the ribs from the oven and brush with the sauce.
9. Serve the ribs warm with the remaining sauce.