

Chinese pork ribs



Method

1. Put the ribs in a large pan and cover with water. Bring to the boil and simmer for 15 mins. Meanwhile, pour the hoisin sauce in a jug and stir in the soy sauce, honey, vinegar and five-spice.
2. Drain the ribs very well, then brush with the glaze – if barbecuing, chill, cover and keep in the fridge for later.
3. Heat the grill to high, if using. Grill or barbecue for 15-20 mins, turning from time to time until shiny and slightly charred in places. Serve hot.



Ingredients

- 12 meaty pork ribs
- 100ml hoisin sauce
- 2 tbsp soy sauce
- 1 tbsp clear honey
- 1 tbsp vinegar (you can use cider, malt or wine)
- 1 tsp Chinese five-spice powder



