



Sticky BBQ pork ribs with potato salad



Prep time
30 minutes

Cook time
2 hours

2kg pork spare ribs (3-4 racks)
½ cup water

Potato Salad

500g potatoes, cut into cubes
½ lemon, juiced
½ cup egg mayonnaise
¼ red onion, thinly diced
½ cup of bacon bits or diced ham
¼ cup basil, ripped

BBQ Marinade

¾ BBQ sauce
¼ cup tomato sauce
1 tablespoon paprika
1 tablespoon dijon mustard
2 tablespoon brown sugar
1 tablespoon white vinegar
2 teaspoons garlic powder

To serve

Gherkins
Grilled corn

1. Combine marinade ingredients in a large bowl and place the ribs in the marinade and refrigerate overnight or for at least 20 minutes.
2. Preheat the oven to 160 degrees celsius.
3. Remove the ribs from the bowl and place them on a roasting pan along with ¼ cup of water. Keep the bowl of marinade to the side.
4. Cover the roasting pan with foil and bake for 1.5 hours until ribs are tender.
5. Turn the oven up to 180 degrees celsius and remove the foil.
6. Cook for a further 30 minutes, basting every 10 minutes with the leftover marinade.
7. For the potato salad, boil the cubed potatoes until soft.
8. Mix potatoes well with the mayonnaise, red onion, bacon, basil and lemon juice.
9. Brush the ribs one last time with pan juices and serve with potato salad, gherkins and corn cobs.