



BUSHPIG RIBS WITH HOMEMADE BARBEQUE MARINADE

Prep: 30 Mins
Total: 1 1/2 hours
Serves: 4 ppl

shop@aloesmeats.co.za | 073 616 5315



Ingredients

2 racks Aloes Meats Bushpig ribs
1 cup homemade barbecue sauce

Barbecue Sauce Recipe:

2 cups all gold tomatoe sauce
1/2 cup apple cider vinegar
1/4 cup brown sugar
2 tbsp honey
1 tbsp Worcestershire sauce
1 tbsp lemon juice
1 tsp Aloes Meats Nice Spice
1/4 teaspoon tabasco (optional)

Mix all sauce ingredients together and bring to boil on the stovetop. Allow to cool and store in your refrigerator for up to a week.

Method

1. Preheat oven to 180 C.
2. Season your ribs with your homemade barbecue sauce.
3. Place ribs, meat side down, in a roasting pan.
4. Cover with foil and place in the oven.
5. Roast for 3 hours then remove from oven, drain off the drippings. Flip the ribs over carefully - they might already be so tender they just start to fall apart.
6. Put a layer of BBQ sauce on the ribs and return to the oven .uncovered for an additional 20-30 minutes.
7. Remove from oven and serve along with creamy potato salad.

