



STICKY VENISON RIBS

Prep: 1 Hour
Total: 2 Hours
Serves: 4 ppl

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Ingredients

1/2 cup tomato sauce
1/4 cup honey
2 tbsp Soy Sauce
2 tbsp brown vinegar
1 tbsp brown sugar
1 tsp powdered mustard
1 tsp chilli flakes (optional)
1kg Aloes Meats Venison Stewing Ribs

Although the cut is predominantly used for stewing and curries our stewing ribs are also great for slow-roasting

Method

1. Combine tomato sauce, honey, soy sauce, vinegar, sugar, mustard, salt and pepper and chilli flakes in a bowl.
2. Add ribs and mix to coat all sides of the ribs.
3. Cover and refrigerate for at least 1 hour, if you do this the day before and have it marinate for 24 hours this is ideal but not essential.
4. Preheat oven to 200°C.
5. Cover ribs in foil and place on a baking tray in the oven.
6. Roast for 1 hour, turning ribs over once at the halfway mark.
7. Reduce heat to 120°C and slow roast for a further 1 hour.
8. Your ribs once ready should be falling off the bone tender.
9. Serve with coleslaw and fresh buttered bread.

