



Pork Ribs with Spicy Plum Sauce

Overview

Difficulty: Hard

Servings: 4

Preparation Time: 90 mins

Cooking Time: 120 mins

Ingredients

Pork Ribs

150ml Bottled Plum Sauce
800ml Water (or enough to cover half the pork ribs)
2 Red Chillies
5g Cayenne Pepper Powder
5g Five Spice Powder
10g Ginger
10g Salt
10g Shallots
10g White Pepper
20g Coriander (Chopped)
20g Garlic
1.5kg Pork Ribs (About two slabs)
3 Tablespoons Cooking Oil
3 Tablespoons Lemon Juice

Side Dish – Baked Jacket Potatoes

200ml Sour Cream
4 Idaho / Russet Potatoes
30g Spring Onions
50g Bacon Bits
100g Butter (Softened)
To Taste Freshly Cracked Black Pepper

Side Dish – Salad

50g Mixed Salad Leaves
2 Tablespoons Extra Virgin Olive Oil
2 Tablespoons Fresh Lemon Juice
To Taste Freshly Cracked Black Pepper
To Taste Rock Salt

Side Dish – Corn

1 Corn
2 Tablespoons Butter (Softened)
To Taste Freshly Cracked Black Pepper
To Taste Rock Salt

1. Methods for Spicy Plum Sauce

Step 1

Chop spring onions and coriander. Cut red chillies horizontally and remove the seeds.



Step 2

In a MaxoMixx Hand Blender, add the deseeded chillies, garlic, ginger, shallots. Blend until ingredients are finely chopped.



Step 3

Lightly heat cooking oil in a saucepan, and fry the blended chilli paste until slightly brown and fragrant.



Step 4

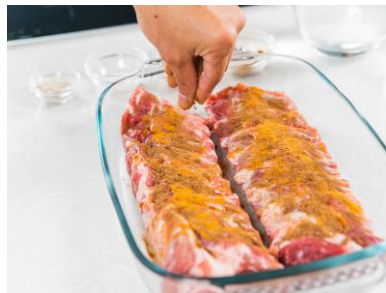
Add lemon juice, plum sauce and the chopped coriander. Mix well and set the sauce aside.



2. Methods for Pork Ribs and Sides

Step 5

On a Pyrex glass tray, season both sides of pork ribs with cayenne pepper powder, five spice powder, salt and white pepper. Ensure both sides are evenly coated with seasoning and set aside for about 90 minutes.



Step 6

Pre-heat oven to 200°C with '4D Hot Air' mode.



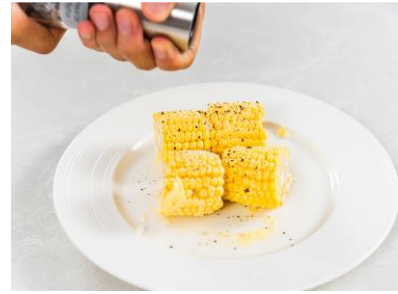
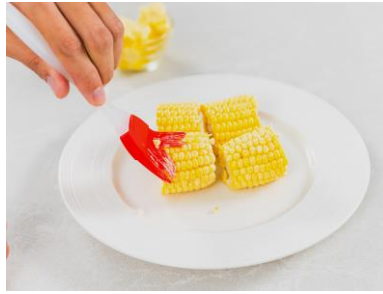
Step 7

Add water to the glass tray, to cover half of the meat and cover the tray with aluminium foil.



Step 8

Cut corn into 4 pieces, brush with softened butter, and season with rock salt and freshly cracked black pepper. Wrap the corn and the potatoes in aluminium foil.



Step 9

Place the pork ribs, corn and potatoes on an oven tray. Bake for about 45 minutes and remove corn and potatoes.



Step 10

Add water to the glass tray, to cover half of the meat and cover the tray with aluminium foil.



Step 11

Brush the ribs evenly with the spicy plum sauce, and bake in the oven on top rack with 'Level 3 Grill Mode', for about 8 minutes until the pork ribs are caramelised to your liking.



Step 12

For the baked jacket potatoes, cut across the top of each potato, add softened butter, sour cream, bacon bits, chopped spring onions, and a pinch of freshly cracked black pepper.



Step 13

For side salad, season salad leaves with rock salt, and freshly cracked black pepper. Add fresh lemon juice, extra virgin olive oil, and mix well.



Step 14

Enjoy pork ribs with the side dishes!

