

LEGENDARY BBQ RIBS

Sweet, sticky and spicy, these ribs are the perfect treat for your summer BBQ. Here the flavours of Memphis and Mumbai come together to make a Legendary combination! The ribs are seasoned with a spicy dry rub, then cooked slow and low and finally finished with a delicious Curry Legend BBQ sauce!

Prep
5 mins

Cook
2 hrs 10 mins

Heat


Serves
4
with sides

1kg **pork ribs**
100g **tomato ketchup**
2 tbsp **vinegar**
2 tbsp **soy sauce**
3 tbsp **sugar**

2 tsp



HALDI BLEND

4 tsp



METHI BLEND

1 ½ tsp



MIRCHI BLEND

1

Light the BBQ! Allow to heat for 20-30 minutes until the flames have disappeared and the coals have turned grey OR use the oven instead (at 150°C/Gas Mark 3)

2

Mix 1 tbsp sugar with 2 tsp **HALDI BLEND**, 2 tsp **METHI BLEND**, ½ tsp **MIRCHI BLEND** and 1 tsp salt to make your dry rub

3

Sprinkle the rub evenly over all sides of the ribs. Rub the spices in and leave for a couple of minutes to absorb into the meat

4

Wrap the meat tightly in foil then bake (or cook on a fairly cool bit of the BBQ) for 2 hours until the meat is tender. Turn them every now and then and reduce the heat if they start to colour too much (once cooked you can refrigerate the ribs at this point and finish them at a later stage)

5

Mix the tomato ketchup with the remaining 2 tbsp sugar, vinegar, soy sauce, 2 tbsp water, 2 tsp **METHI BLEND** and 1 tsp **MIRCHI BLEND** to a smooth sauce

6

Once the ribs are tender grill them over a hot part of the BBQ for 5-10 minutes, turning them occasionally and basting with ½ the BBQ sauce, until beginning to char around the edges

7

Serve the ribs with the remaining BBQ sauce on the side

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EXTRAS
#13

ALSO WORKS A TREAT WITH...

- Pork belly strips

RAISE YOUR GAME BY...

Marinating the pork overnight in the dry rub



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