

PEPSI MARINATED RIBS



INGREDIENTS

For the marinated ribs

- 2L Pepsi
- 2 garlic cloves, minced
- 2 tsp chilli flakes
- 375 ml Food Lover's tomato sauce
- 80 ml Worcestershire Sauce
- 60 ml apple cider vinegar
- Salt and pepper to taste
- 1kg pork ribs

To serve

- 500g Food Lover's coleslaw mix
- 125ml Food Lover's canola mayonnaise
- 2 Tbsp sesame seeds, toasted
- 1 large chilli, sliced
- Fresh coriander to taste

DIRECTIONS

For the ribs

1. In a large mixing bowl combine the first seven ingredients.
2. Place ribs into a large baking tray and pour over the mixture. Allow to marinate in the fridge for at least 30 minutes but preferably overnight.
3. Preheat your oven to 180C and line a baking tray with foil and drizzle with olive oil.
4. Place the marinated ribs on the tray. Set the marinade aside for later. Drizzle the ribs with 1 Tbsp olive oil. Cover with foil and cook for 1 hour to 1 hour 30 minutes.
5. While the ribs are cooking, pour the marinade into a large saucepan and reduce over a high heat until thick and sticky. About 45 mins.
6. Once the ribs are ready brush with the reduced marinade and put back into the oven for 10 minutes, uncovered until the marinade caramelises.

To serve

1. Serve with coleslaw mixed with mayonnaise,
2. Garnish with chilli slices, sesame seeds and coriander.