

FROM THE LK'S KITCHEN

Pork Ribs with Baked potatoes on the braai



INGREDIENTS

- 2kg Spare Ribs

For the Rub

- 1 tbsp. Smoked paprika
- 1 tbsp. Brown sugar
- 1 tsp. Garlic powder
- 1 tsp. Ground black pepper
- 1 tsp. Onion powder
- 1 tsp. Kosher salt
- 1 tsp. Dried oregano

For the Marinade

- 750ml Wheat flour
- 5ml Salt
- 250ml ice-cold Water
- 5ml Fresh lemon juice

tsp = Teaspoon

tbsp = Tablespoon



DIRECTIONS

1. Start your braai.
2. In a small bowl, combine the smoked paprika, brown sugar, garlic powder, black pepper, onion powder, salt, and oregano.
3. Use your hands to literally sprinkle the rub over both sides of the ribs and the edges.
4. Over medium heat, braai the pork ribs for +-30 minutes.
5. Remove the ribs from the braai, place on your LK's Wooden Steak Board and cut into single ribs.
6. In a large bowl, add the olive oil, soy sauce, tomato sauce and black pepper. Toss the ribs to be well coated and leave for +-3 minutes for the marinade to soak into the meat.
7. Transfer the coated ribs back to the coals and braai for +-10 minutes; until the sauce is warm and glazed. Serve with bakes potatoes and enjoy!



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