



Ingredients:-

6 Pork Ribs
2 Tbsp of Miso
100ml of Water
2 Tbsp of Shaoxing Wine
1 Tbsp of Red Wine Vinegar
280g of Brown Sugar
2 Tbsp of Honey
2 Tbsp of Soy Sauce (Gluten free for us)
1 Tsp of Sesame Oil
Salt & Pepper to season
Sesame Seeds to garnish

Method:-

- (1) Season the Ribs with Salt & Pepper.
- (2) Make of the marinade by heating the water in a pan, dissolving the sugar gently.
- (3) Stir in the Miso Paste then add the Shaoxing Wine.
- (4) Add the Red Wine Vinegar, Soy Sauce and Sesame Oil.
- (5) Simmer for 2 to 3 minutes.
- (6) Add the Honey and simmer for a further 2 minutes.
- (7) Remove from the heat and allow to cool.
- (8) Add the Ribs to the cooled marinade and refrigerate for at least 2 hours.
- (9) Place in a pre-heated oven at 160c in a covered dish for 1 ½ hours.

(10) Remove the Ribs and keep warm.

(11) Pour the remaining marinade into a pan and reduce to thicken the sauce over a low heat.

(12) Pour over the Ribs and garnish with Sesame Seeds.

We served ours with an Asian salad and some dips, as we probably wouldn't have eaten Noodles or Rice as well.