

# BBQ honey-glazed ribs with espresso rub

Total time **1640 mins** 10 mins preparation time **190 mins** cooking time **1440 mins** marinating time

## INGREDIENTS

2 portion(s)

<b>1</b>	organic orange (for juice and zest)
<b>2</b>	red chillies, sliced
<b>3 cm</b>	piece of ginger root, sliced
<b>3</b>	bay leaves
<b>200 ml</b>	rapeseed oil
<b>1 kg</b>	short spare ribs
<b>1 tbsp</b>	espresso beans, crushed
<b>100 ml</b>	<u>Kikkoman Teriyaki BBQ Sauce with Honey &amp; Smoky Taste</u>

## PREPARATION

### Step 1

**1** organic orange (for juice and zest) - **2** red chillies, sliced - **3 cm** piece of ginger root, sliced - **3** bay leaves - **200 ml** rapeseed oil

Wash the orange in hot water, finely grate the zest and squeeze out the juice. Mix with the chilli, ginger, bay leaves and rapeseed oil.

### Step 2

**1 kg** short spare ribs

Place the ribs in a suitable container with the marinade, cover and leave to marinate in the fridge for 1 to 2 days, turning occasionally.

### Step 3

Heat a tray in the oven to 100°C (fan). Arrange the ribs meat-side down on the tray and cook for 3 hours, occasionally basting with the spiced oil.

### Step 4

**1 tbsp** espresso beans, crushed - **100 ml** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

Remove the ribs from the oven, allow to drain and then brown on a very hot grill or in a griddle pan for 3 minutes on each side. Stir together the crushed espresso beans and 4 tbsps of Kikkoman Teriyaki BBQ-Sauce Honey, and coat the spare ribs. Serve the finished ribs with the remaining Kikkoman Teriyaki BBQ-Sauce Honey.