

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)

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

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 tsps of Kikkoman Teriyaki BBQ-Sauce Honey, and coat the spare ribs. Serve the finished ribs with the remaining Kikkoman Teriyaki BBQ-Sauce Honey.