



RIBS WITH YUZU BBQ SAUCE

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

baby back ribs
1 onion
200ml yuzu juice
2 cups tomato ketchup
2 tbsp dark brown sugar
1 tbs dry mustard
3 tbsp chili flakes
1/2 tsp garlic powder
200g yuzu jam
salt
black pepper
85 g unsalted butter

DIRECTIONS

1. In a food processor, puree the onion until smooth.
2. In a saucepan, combine yuzu juice, ketchup, brown sugar, dry mustard, chili flakes, garlic powder, yuzu jam, salt, black pepper and butter.
3. Stir in the pureed onion,
4. Place over low heat and bring to a slow simmer.
5. Stir occasionally until sauce is thickened, for about 25 minutes. Let cool.
6. Season the ribs and bake in the oven preheated to 125°C, turning the ribs every hour for about 3 hours.
7. Let it cool for an hour.
8. Baste and grill the ribs for 2-3 minutes on each side.
9. Mound the ribs on a platter and serve with more sauce, hot chips, etc.

NOTES

This barbecue sauce can be used for many other cuts of meats, such as lamb chops, chicken wings, etc. Also goes well as a dip for grilled or crumbed prawns.