

Imperial-Style Grilled Spareribs Recipe

Ingredients: Serves 4

1kg pork spareribs
2 tablespoons lard or butter
1 chili, seeds removed and chopped

Marinade:

2 tablespoons tomato sauce
2 tablespoons Hoisin sauce
1 tablespoon honey
1 tablespoon sweet chili sauce
1 tablespoon sherry
2 tablespoons light soy sauce
½ tablespoon lime juice
1 teaspoon five-spice powder
1 teaspoon chopped garlic
1 teaspoon pepper

Method:

Wash and towel dry the spareribs. Combine the ingredients for the marinade and marinate the pork for about 4 hours in the refrigerator. Line a baking tray with foil to collect the juices and drippings for basting. Heat a grill or oven to 230°C. Brush the meat with the lard and grill or bake for 10 minutes, turning once to brown the other side. Reduce the heat to 150°C and cook for a further 20 minutes, basting the meat with the drippings and marinade. Garnish with the chopped chili. This dish can be served hot or cold.

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