

# Spicy Maple Glazed Ribs

Serves

2

Prep Time

5 - 10 mins plus  
marinating time

Cooking Time

2 hours



## Ingredients

- 2 racks of Specially Selected Pork ribs (approx. 8-12 ribs each)
- 125g tomato ketchup
- 2 tbsp sriracha (or another hot chilli sauce)
- 2 tbsp soy sauce
- 4 tbsp maple syrup
- 1 tbsp Worcester sauce

## Cooking Method

- Mix all the sauce ingredients together until combined. Set aside about two thirds of the sauce for later.
- Brush the ribs with the remaining sauce and wrap each rack in tinfoil. Refrigerate until ready to cook, up to 24 hours.
- Preheat oven to 160c. Place the ribs (still wrapped in tinfoil) on a baking tray in the oven. Cook for 2 hours total.
- After an hour and a half, remove the tinfoil, brush liberally with sauce and return to oven.
- Add more sauce every 10-15 minutes until all the sauce is used up. Serve immediately.



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)