



SAUNDERS' MALT EXTRACT

Preparation

15
MINS

Cook Time

2HRS
15 MINS

Serves

2-4

Difficulty

MEDIUM

MALT & BEER ROASTED PORK RIBS

Together again... Malt and beer-roasted pork ribs, baked till tender, then seared on the BBQ or under an oven grill, basted with a sticky malted BBQ sauce glaze.

Notes

* We used a spiced smoky BBQ sauce. If using plain BBQ sauce, add 1 teaspoon each smoked paprika, ginger powder and garlic powder. If you like things on the spicy side add 1/2 teaspoon chilli powder or cayenne. Chipotle chilli or adobo sauce is also a great addition. You can also add liquid smoke to the mix or simply opt for a smoky BBQ sauce.

If barbecue finishing the ribs, baste both sides with the sauce then cook on a hot barbecue for 2-3 minutes on each side before basting again and barbecuing for another 2-3 minutes.

INGREDIENTS

- 2.5kg pork ribs (2 racks)
- ½ tsp salt
- 375ml beer (we used Coopers Sparkling Ale)
- 1 cup BBQ sauce*
- 3 tablespoons Saunders' Malt Extract

METHOD

- 1 Preheat oven to 160°C.
- 2 Pat dry rib racks with paper towels and place bones side down in a large lipped roasting tray. Season with salt and pour beer into the tray. Cover with foil and roast for 1.5-2 hours (until the meat is tender and falling off the bone).
- 3 Remove roasted ribs from the oven, transfer to another tray lined with baking paper*, bone side up. Discard liquid.
- 4 In a large bowl mix BBQ sauce and malt extract. Baste the ribs generously with a quarter of the sauce and place under a hot grill for 2-3 minutes to caramelise. Repeat with another quarter of the sauce. Carefully turn ribs over, baste with half remaining sauce, then grill for 2 minutes. Repeat with remaining sauce.
- 5 Remove from under the grill and serve.

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU