

Sticky Chilli Jam Pork Ribs



Asian fusion at its best! Thai sticky chilli jam pork ribs meaty goodness balanced with a beautiful delicate garnish will please even the most discerning customer!

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Ingredients per serve

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10

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Ribs

Pork ribs	2.5 kg
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Marinade

KNORR Thai Sweet Chilli Jam 920g	150 g
Water	500 ml
Soy, sweet	200 ml
Oyster sauce	100 ml
White Sugar	40 g

To Serve

Chilli, red, small, sliced	10 x
Lemongrass, chopped	1 x
Limes, quartered	5 x
Red shallots, sliced	20 g

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Preparation

1

Ribs

- Rinse the pork ribs and cut tiny slits in the meat.

2

Marinade

- Mix the KNORR Thai Sweet Chilli Jam and sugar. Spread over ribs.
- Marinate overnight.
- Whisk the sweet soy, oyster sauce and water together.
- Cook ribs in soy mixture for about 1.5 hours.
- Remove ribs and set aside for char grilling.
- Reduce soy braising liquid by 1/3 or until sticky.

3

To Serve

- Serve char grilled ribs with sticky sauce.
- Garnish with shallots, lemongrass, chilli and lime.

	Casual				
Pork	Dining	Local Favourites	Ribs & BBQ	Thai	Main Meals