

## **CHINESE STYLE PORK RIBS – SOY ALLERGEN**

### **Ingredients**

BBQ Base Marinade

2 x Teaspoon 5 Spice (Approx 10g)

(Star Anise, Fennel, Peppercorns, Cloves, Cinnamon)

100ml x Kikkoman Gluten Free Soy Sauce

(Water, **Soy**, Salt and Rice Wine Vinegar)

2 x Tablespoon soft Brown Sugar

### **Cooking Instructions**

1. Marinade Pork Ribs in VP 2-3 days prior to selling.
2. Please bring meat to Room Temperature before cooking.
3. Preheat oven to 180C (Gas 4), place ribs into roasting tin on rack, add enough water to cover bottom, keep topping up with water during cooking. (The water helps steam the meat during cooking, which helps with tenderness)

4. Cook for 30 minutes 180C covered, turn down to 160C covered and cook for 2 hours.



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