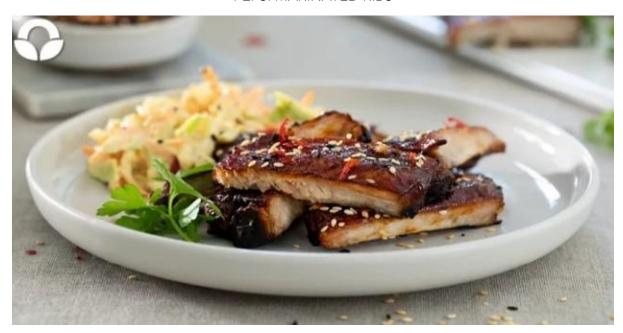
PEPSI MARINATED RIBS



INGREDIENTS

For the marinated ribs

- 2L Pepsi
- 2 garlic cloves, minced
- 2 tsp chilli flakes
- 375 ml Food Lover's tomato sauce
- 80 ml Worcestershire Sauce
- 60 ml apple cider vinegar
- Salt and pepper to taste
- 1kg pork ribs

To serve

- 500g Food Lover's coleslaw mix
- 125ml Food Lover's canola mayonnaise
- 2 Tbsp sesame seeds, toasted
- 1 large chilli, sliced
- Fresh coriander to taste

DIRECTIONS

For the ribs

- 1. In a large mixing bowl combine the first seven ingredients.
- 2. Place ribs into a large baking tray and pour over the mixture. Allow to marinate in the fridge for at least 30 minutes but preferably overnight.
- 3. Preheat your oven to 180C and line a baking tray with foil and drizzle with olive oil.
- 4. Place the marinated ribs on the tray. Set the marinade aside for later. Drizzle the ribs with 1 Tbsp olive oil. Cover with foil and cook for 1 hour to 1 hour 30 minutes.
- 5. While the ribs are cooking, pour the marinade into a large saucepan and reduce over a high heat until thick and sticky. About 45 mins.
- 6. Once the ribs are ready brush with the reduced marinade and put back into the over for 10 minutes, uncovered until the marinade caramelises.

To serve

- 1. Serve with coleslaw mixed with mayonnaise,
- 2. Garnish with chilli slices, sesame seeds and coriander.