

Coopers Sparkling Ale Pork Ribs with Coleslaw

Ingredients

Ribs

2 racks of pork ribs
2 bottles of Sparkling Ale
1 brown onion, diced
2 star anise
1 stick of cinnamon, broken in half
10 fennel seeds
1tbs of dijon mustard
1tbs of whole grain mustard
2 bay leaves
The zest of 1 lemon
5 lemon thyme sprigs
1 cup of water
2 pinches of salt
20g of caster sugar
50g BBQ Sauce

Coleslaw

200g red cabbage, sliced thinly
200g white cabbage, sliced thinly
2 spring onions
2 carrots, julienne
Pinch of salt
1 lemon, juice
20mls olive oil
50g mayonnaise



Method

Ribs

Combine all the ingredients except the BBQ sauce in a deep roasting tray and mix together very well. Make sure most of the Ribs are covered, then put into a 125°C oven for 1.5hrs or until the ribs are just cooked.

Once the ribs are cooked remove from the roasting tray and strain the cooking liquid. In a saucepan add the cooking liquid and the BBQ sauce then reduce by 2/3rds.

Once reduced baste the ribs with the reduction and cook in a 180°C oven.

Every 20 minutes baste the ribs with more of the reduction.

Keep basting until the ribs are a deep brown (3-5 times) and the baste has caramelised.

Coleslaw

To make the coleslaw mix all ingredients together and season with salt and lemon juice.

Remove the ribs from the oven and serve with coleslaw on a big wooden board.

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