

MACKAYS

Sticky Marmalade Ribs

Serves: 6

Ingredients

- 200g Mackays Dundee Orange Marmalade
- 1.8kg pork ribs
- Olitalia Olive Oil, to drizzle
- 200ml orange juice
- 3 spring onions, finely shredded
- ½ orange, zested
- 2 garlic cloves, crushed
- ½ tsp crushed chillies
- 2 tbsp Hellmann's Ketchup
- 2 Tiger Tiger tbsp soy sauce
- 2 tsp soft brown sugar
- Salt & pepper to season



Method

- 1** Preheat the oven to 190°C/ fan 170°C. Put the ribs in a large roasting tray. Drizzle some oil and season with salt and pepper.
- 2** Add the orange juice to the tin and cover tightly with foil. Roast for 1½ - hours, turning the ribs over after 1 hour, until the meat is really tender between the bones.
- 3** For the glaze, mix the rest of the ingredients in a small pan. Bring to the boil, then reduce the heat and simmer gently for 3 minutes. Set aside.
- 4** Brush the ribs with a third of the glaze and increase the temperature to 200°C/ fan 180°C. Brush the ribs with a third of the glaze. Roast for 10-15 minutes, until charred and sticky, then turn and brush with a little more glaze. Roast for a further 10-15 minutes.
- 5** Transfer to a chopping board, scatter with the spring onion and orange zest, then slice apart and serve with the remaining glaze.