



My sister demanded (literally :D) that we make some pork ribs over Easter weekend and her craving led me to the glory that is my pork ribs choma with mango bbq sauce <3



Ingredients

3 tablespoons of honey	1/2 a tablespoon of black pepper
2 tablespoons of dark mushroom soy sauce	1 tablespoon of worcestershire sauce
2 tablespoons of minced ginger	Salt to taste
7 cloves of minced garlic	1 tablespoon of apple cider vinegar
1/2 a tablespoon of habanero dip	1 cup of mayonnaise
1 red onion, finely chopped	1/2 a cup of fresh pineapple
4 cloves of garlic, finely chopped	3 tablespoons of very finely chopped onion
1 cup of ketchup	1/2 a teaspoon of Kez Organics Harbanero dip
3/4 cup of mango pulp	1/2 a tablespoon of honey
3 tablespoons of brown sugar	1/2 a teaspoon of finely chopped rosemary
1/2 a teaspoon of cayenne pepper	

Method

Wash Prepare all your marinade ingredients. In a bowl, add all of them and mix until evenly distributed. Pour this over your pork ribs and ensure it covers every inch. Allow it to marinate for 48 hours.

Once done, proceed to choma (roast) or if you do not have an outdoor grill, or the weather is not conducive for outdoor grilling, you can use your oven.

Pork roasts really fast, so depending on the thickness of your ribs, you will need about 20 minutes. Once done, set aside.

For the sauce, add the red onions and garlic into a sauce pan and let them cook until fragrant. Be careful not to burn the garlic. Then, add the ketchup, sugar, vinegar, cayenne pepper, worcestershire sauce, black pepper and the star of the dish, mango pulp. Cook this down for about 10-15 minutes until the sauce thickens and all the flavors come together.

After the sauce is ready, take your pork ribs and baste the sauce all over them. Once done, dig right in!!!!.



SERVE WITH: potato wedges/fries and a salad of choice 😊

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/pork-ribs-choma-mango-bbq-sauce/>