



my red wine braised honey pork ribs are rich, saucy and with tonnes of flavor. Best part is, they are so easy to make!!!!



Ingredients

For the pork marinate

1.5 kg of pork baby back ribs

3 tablespoons of grated ginger

5 tablespoons of soy sauce

1/2 a teaspoon of dried thyme

5 tablespoons of honey

1/4 teaspoon of chili paste

3 tablespoons of balsamic vinegar

The seasoning

1 tablespoon of paprika

1/2 tablespoon of cumin

1/2 teaspoon of black pepper

The vinaigrette:

1 small red onion, diced

1/2 cup of red wine

5 cloves of garlic

3 tablespoons of honey

1/4 teaspoon of chili

1 cup of ketchup

Method

Place the rub racks in your container. Mix all the marinate ingredients in a bowl then slather over the ribs. Marinate overnight.

Next day, remove the ribs from the container and slice them up. Place them on your baking tray. Mix the remaining chunks from the marination container with some red wine and pour this to the bottom of the tray. Cover with foil.

Let this braise for 2 hours.

As that is going, prep the bbq sauce: first in the onion, garlic, chili. Sautee until softened then add the ketchup, honey and wine. Mix it up, simmer for 10-15 min then set aside

After the ribs are done, take them out, drain any excess liquid. Baste the ribs, then pop them back in without the foil for 10 minutes then serve!!



SERVE WITH: on it's own or with some ugali na mboga/roast potatoes and a great salad

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/red-wine-braised-honey-pork-ribs/>

Video: <https://youtu.be/ye5fW5RqWnY>