

# Chinese Pork Ribs



**Serves 4**

**Prep 5 mins**

**Cooking 35 mins**

**Easy**

## **Ingredients**

12 meaty pork ribs

100ml hoisin sauce

2 tbsp soy sauce

1 tbsp clear honey

1 tbsp vinegar (you can use cider, malt or wine)

1 tsp Chinese five-spice powder

1. Put the ribs in a large pan and cover with water. Bring to the boil and simmer for 15 mins. Meanwhile, pour the hoisin sauce in a jug and stir in the soy sauce, honey, vinegar and five-spice.
2. Drain the ribs very well, then brush with the glaze – if barbecuing, chill, cover and keep in the fridge for later.
3. Heat the grill to high, if using. Grill or barbecue for 15-20 mins, turning from time to time until shiny and slightly charred in places. Serve hot.