

Jose's Mum Pork Ribs



Serves 4 - 6

Prep 10 mins
8 hrs marinating

Cooking 1h

Easy

Ingredients

100ml extra virgin olive oil
200ml white wine
2 tbsp dried oregano
1 lemon juiced
1.3 rack Iberico pork ribs or spare ribs, cut individually

1. Combine the oil, wine, oregano and lemon juice in a large ceramic or glass dish and season. Add the ribs, cover and marinate in the fridge for at least 8 hrs, or preferably overnight.
2. Heat the oven to 150C/ 130C Fan/Gas 2 and take the meat out of the fridge. Put the ribs in a large roasting tin, leaving space between each one, and pour over half of the marinade. Season with a little salt and roast for 20 mins.
3. Increase the heat to 200C/ 180C Fan/ Gas 6 and cook for another 30 - 40 mins, turning the ribs occasionally and adding the rest of the marinade halfway through cooking, until caramelised, dark and tender. Remove from the tin and serve immediately