

Oven Roasted Ribs, Bourbon & Orange Glaze



Serves 4 Prep 10 mins

Cooking 1h 50mins

Easy

Ingredients

3 x 500g pork ribs (about 16 ribs in total)
herby green salad to serve

For the glaze

140g orange marmalade, preferably shredded or finely shredded
2 tbsp dark muscovado sugar
150ml bourbon
100ml fresh orange juice
5 tbsp tomato ketchup
2 tbsp white wine vinegar

1. Preheat the oven to 190C/gas 5/fan 170C. Put the pork ribs in a large roasting tin and pour over cold water until they are barely covered. Carefully place in the oven and cook for 1 hour. This tenderises the meat and removes much of the fat, but it makes the ribs look grey and unappetising at this stage. Don't worry – they'll be dark and glossy once they are roasted. .
2. Meanwhile, mix together all the ingredients for the glaze in a saucepan and heat gently, stirring occasionally, until the marmalade has dissolved. Turn up the heat and allow the mixture to bubble until it has reduced by about one quarter
3. Remove the ribs from the oven and increase the temperature to 220C/gas 7/fan 200C. Tip the ribs and liquid into a colander in the sink and give the colander a good shake to remove any excess liquid. Return the ribs to the roasting tin, pour over the glaze and turn them until they're evenly coated. Roast in the oven for 50 minutes until the ribs are covered in a sticky glaze, turning and basting at least twice. Serve hot, with a herby green salad.