

Sticky Maple-glazed Ribs with Corn and Lime



Serves 4

Prep 15 mins

Cooking 1h 30 mins

Easy

Ingredients

2 small rib racks, about
500g each
1 star anise
6 allspice berries

Maple BBQ Glaze

4 tbsp bourbon or dark rum
6 tbsp maple syrup
6 tbsp tomato ketchup
2 tbsp Dijon mustard
2 tbsp Worcestershire sauce
3 tbsp soy sauce
1 tsp ground allspice

Corn Salsa

450g frozen sweet corn
kernels
2 shallots, finely chopped
2 limes, juiced
olive oil

1. Heat the oven to 180C/Fan160C/ Gas 4. Put the ribs, fleshy side down, in a single layer in a large roasting tin. Pour over water just to cover, season and add the spices. Tightly cover with foil and cook for 1 hour.
2. Put all the BBQ glaze ingredients in a pan and simmer until thick and syrupy.
3. After the initial cooking, take the ribs from the oven and turn it up to 200C/ Fan 180C/Gas 6, or light your barbecue. Drain all the liquid from the tin. Turn the ribs flesh side up, put back in the tin and baste with the glaze. Roast for 30 minutes in the oven or barbecue over indirect heat for 10-15 mins, dabbing on more glaze halfway through until sticky and shiny. Cut into sections to serve.
4. To make the salsa, cook the frozen corn kernels for 3-4 mins in boiling water, cool and then mix all the ingredients with a good splash of olive oil and some seasoning. Serve with the ribs.