

Drunken BLACK Pork Spare Ribs

Serves 2



1kg rack of pork spare ribs
2 tablespoons (60ml) [Stabler & Steel's Sauce "Black"](#)
3 cloves of garlic, crushed
100g dark soft brown sugar
600g tomato tomato paste
 $\frac{1}{2}$ cup bourbon
1 tablespoon (30ml) chilli sauce (optional, adjust to taste)
Salt and pepper to season

Preheat your oven on medium low to 150°C (130°C) fan.

Peel and roughly chop the onion, quite rustic chop. Place a frying pan over a medium heat until its hot and add the olive oil and onions. Cook turning for 3-4 minutes and then add the garlic and season with salt and pepper and cook for another 5 minutes.

Add the chilli sauce (if using) and brown sugar and cook, stirring, for a further 1 to 2 minutes until the sugar has melted.

Add the tomato paste and the [Stabler & Steel's Sauce "Black"](#) and bourbon then stir it to combine. Bring to the boil and then reduce the heat to a simmer for 10 minutes or until the sauce thickens.

Place the ribs into a deep-sided roasting tray and pour the

sauce all over the ribs.

Cover with foil and cook in the oven for 2 hours.

After 2 hours increase the temp to 180°C (160°C) fan, remove the foil and cook for 30 to 45 minutes turning and basting every 15 minutes.

Remove from the oven and let the ribs cool down so they are not too hot to handle before serving.

Serve while warm with finger bowls of warm water and lemon juice.