

LE CREUSET CAST IRON 33CM (4.9L) SIGNATURE ROASTER DISH

Pork Ribs with Sticky Bourbon BBQ Glaze

Serves 4

Simple to create with little effort you can cook this recipe in just one dish. These delicious sticky ribs can be served as a main meal with corn on the cob, fries and a salad or part of a sharing platter.

Preparation time: 5 - 10 minutes

Cooking time: 2 hours

INGREDIENTS

1.2 - 1.3 kg (3lb) trimmed pork rib racks

Bourbon Glaze

100g (4oz) dark brown sugar

150ml (5flox) cider vinegar

100ml (4 floz) bourbon whiskey

3 tablespoons Worcestershire sauce

6 tablespoons tomato ketchup

1½ teaspoons smoked paprika

Splash of tobasco sauce to taste - optional

1 teaspoon garlic salt

1 teaspoon coarse ground pepper

Fresh oregano to serve

METHOD

Preheat the oven to 180°C / Fan 160°C / 350°F / Gas Mark 4

1. Trim any tough membranes from the bony side of the ribs.
2. Combine the marinade ingredients in the roaster, place over a low to medium heat on the hob and stir until the sugar has dissolved.
3. Place the racks of ribs into the roaster, meat side down and coat well in the marinade.
4. Cover the roasting dish tightly with foil and place into the oven to cook for 1½-2 hours or until the meat has become tender. During cooking, turn the ribs and brush with the marinade 2 - 3 times.
5. Remove the foil cover, turn the ribs so they are meat side up and brush with the marinade once more. Return the roaster to the oven and cook uncovered for a further 20-30 minutes, brushing again with the marinade half way through the cooking time. If the liquid in the roaster has become dry add a splash of hot water to loosen it.

6. Remove the roaster from the oven and use a basting brush dipped in hot water to release the delicious caramelised juices from the edges of the pan. Brush the remaining marinade left in the roaster over the cooked rib racks.
7. To serve transfer the ribs to a board or serving platter sprinkle with some fresh oregano leaves. The ribs can be sliced and shared at the table.

Cook's notes

Ask the butcher to cut the ribs for you, choose trimmed back ribs or ribs from the shoulder end that have a reasonable amount of meat.

Sticky cooking residues from recipes such as this are easy to clean from the enamel roaster. Simply fill with warm soapy water, leave it to stand and once the residue has released, empty, wash and dry.

UK Terms

Tomato sauce

US Terms

Tomato ketchup