

Sour Cherry Glossy Ribs

Discover the exquisite flavours of our Sour Cherry Glossy Ribs, blending the tartness of sour cherries with savoury pork, expertly seasoned and grilled to smoky tenderness.

250g frozen sour cherries
1 rack of pork ribs (about 1.5 kg)
60ml soy sauce
30ml rice vinegar
60ml honey
30ml hoisin sauce
2 tbsp argan oil
3 cloves of garlic
salt and pepper
1 tsp ginger powder
½ tsp dried chili flakes
pinch of cinnamon
2-3 cloves
2-3 star anise

METHOD. Remove the membrane on the back of the ribs by sliding a knife under it and pulling it off. Pat the ribs dry with paper towels. Dice the frozen sour cherries. In a sauce pan, combine the fruit with the soy sauce, rice vinegar, honey, hoisin sauce, argan oil, minced garlic, ginger powder, chili flakes, cinnamon, cloves, garlic, and salt and pepper. Bring the mixture to a simmer over medium heat, then reduce the heat to low and let it cook for about 10 to 15 minutes, stirring occasionally, until the cherries are softened and the sauce has thickened slightly. Remove from the heat and let it cool slightly.

Place the ribs in a shallow dish and pour the cooked marinade over the ribs, making sure they are well coated. Cover the dish with plastic wrap and marinate in the refrigerator for at least 4 hours. Remove the ribs from the marinade and shake off any excess. Reserve the marinade for basting.

BBQ: Preheat your barbecue grill to medium-heat, aiming for a temperature of around 180-200°C. Place the ribs on the grill, directly over the heat. Close the lid and cook for about 20-30 minutes per side, or until the ribs are cooked through and tender, basting with the marinade occasionally. When the ribs have a nice charred exterior, remove them from the grill and let them rest for a few minutes. Serve hot, garnished with chopped parsley.

Oven: Preheat your oven to 160°C. Place the ribs on a baking tray, season with extra salt and pepper and cover with aluminium foil. Bake the ribs for 2 to 2½ hours, or until the meat is tender and cooked through. Halfway through cooking, remove the foil and baste the ribs with the reserved marinade every 30 minutes. Serve hot, garnished with chopped parsley.

Notes
