

Bretts Ribs

feeds 3-4



Meat

Pork Ribs (real bones)	4-5 strips
Onion	1 medium quartered
Ginger	lots of fresh slices
Malt Vinegar	a good splash
Cloves	at least a dozen
Salt	a good shake

Cut ribs into manageable pieces (say 4 inch widths). Put in large saucepan with all the rest of the stuff and cover with water. Simmer for a long time (read - 1 to 1 ½ hours). Meat will be just coming away from the bone but not falling off. Don't cover or else large gobs of foam will cover your stove top.

Sauce

Butter	4oz
Garlic	to your taste - I use at least 3 large clove pieces
Tomato sauce	1 cup
Chilli Sauce - Thai	depends on your taste so add slowly and in small dollops
Brown Sugar	4 to 5 tbsp - try with 4 first
Onion	1 small cut into really little bits
Worcestershire Sauce	2 tbsp
American Mustard	2 tbsp
Celery Salt	1 to 2 tsp – try with 1 first
Tabasco Sauce	depends on your taste. This stuff is a killer so splash it in carefully
Lemon juice	about a third of a lemon. Use the rest for garnish

Bung all into a glass or plastic jug and heat in the microwave till the butter melts and you can mix it well. This is the time to test for the sweetness (brown sugar) and the heat (chilli & tabasco). When you are happy with the concoction dip the rib pieces into the sauce and lay out, ends curving upward, into a large baking dish. When all ribs are in put thin slices of the left over lemon evenly over the ribs and pour on the sauce.

Put the dish in a stinking hot oven (read 325°) for about ¾ to 1 hour or until the bony ends are nearly charred. Stick the dish on the table and dig in.