



Pork is the cheapest meat weight for weight at the moment. Ribs and other cheap cuts are even better. A whole side of ribs for a little over £3? Why not.

Ingredients:-

For the marinade.

2 cloves of Garlic grated

Chilli flakes

Smoked Paprika

Salt & pepper

Oil

Soy Sauce

Method:-

- (1) Mix all the marinade ingredients and dress the ribs.
- (2) Allow to marinade in the fridge for a couple of hours.
- (3) Roast at 150c for 1 hour.

We had Potato wedges and homemade Celeriac Coleslaw with ours.