

We had quite a bit of Pomegranate left from the night before in the fridge. So waste-not-want-not and all that?...

Marinade Ingredients:-

500g of Pork Ribs
500ml of Pomegranate Juice
Water to cover the Ribs

Sauce Ingredients:-

120ml of Pomegranate Molasses
2 Tbsp of Brown Sugar
2 Tbsp of Brown Sauce
2 Tbsp of Tomato Sauce
1 Tbsp of Red Wine Vinegar
1 Tbsp of Worcestershire Sauce
½ Tsp of Grated Ginger
1 Tsp of Cumin
1 Tsp of Cumin Seeds

Method:-

(1) Pour the Pomegranate Juice over the Ribs with enough water to cover entirely.
(2) Cover with foil and cook for 2 hours in a pre-heated over at 160c.
(3) Turn half way through.

(4) Add all the Sauce ingredients to a pan and gently simmer until it thickens.
(5) Drain the Ribs and coat in the Sauce.
(6) In an over proof dish place in a pre-heated oven at 200c for a further 20 minutes, bashing occasionally.

We served ours with a fresh salad and twice fried Chips. Really tasty!