

Hawaiian Luau Ribs

A sweet-savory island-style rib dish with peaches, ginger and a glossy caramelised glaze.



Ingredients

- 2 small cans strained baby peaches
- $\frac{1}{3}$ cup tomato sauce
- 2 tbsp soy sauce
- 2 cloves garlic, minced
- 1 tsp salt
- $\frac{1}{3}$ cup vinegar
- $\frac{1}{2}$ cup brown sugar
- 2 tsp powdered ginger
- 2 kg pork spareribs or rib fingers

Method

1. Preheat oven to **230°C**.
2. Place ribs in a foil-lined shallow baking tray. Bake for **15 minutes**, then spoon off excess fat.
3. In a bowl, whisk together the peaches, tomato sauce, soy sauce, garlic, salt, vinegar, brown sugar and ginger.
4. Pour the sauce over the ribs.
5. Reduce oven temperature to **180°C** and continue baking for **1-1½ hours**, basting halfway through.
6. Cut into pieces and serve hot with steamed rice.