



## HOISIN PORK

- 1/4 cup hoisin sauce
- 1/4 cup tomato sauce
- 2 tbs satay sauce
- 2 tbs soy sauce
- 2 tbs sweet chilli sauce
- 2 cloves garlic, crushed
- 1kg pork ribs
- Steamed rice and salad, to serve



Preheat oven to 220°C. Combine sauces and garlic in a large bowl. Add ribs and toss until well coated in sauce mixture.

Line a large baking dish with foil. Place ribs in a single layer, on a rack inside dish. Cook for about 30 minutes, or until pork is starting to caramelise and is cooked through. Turn meat once during cooking.

Slice ribs and serve with steamed rice and salad

