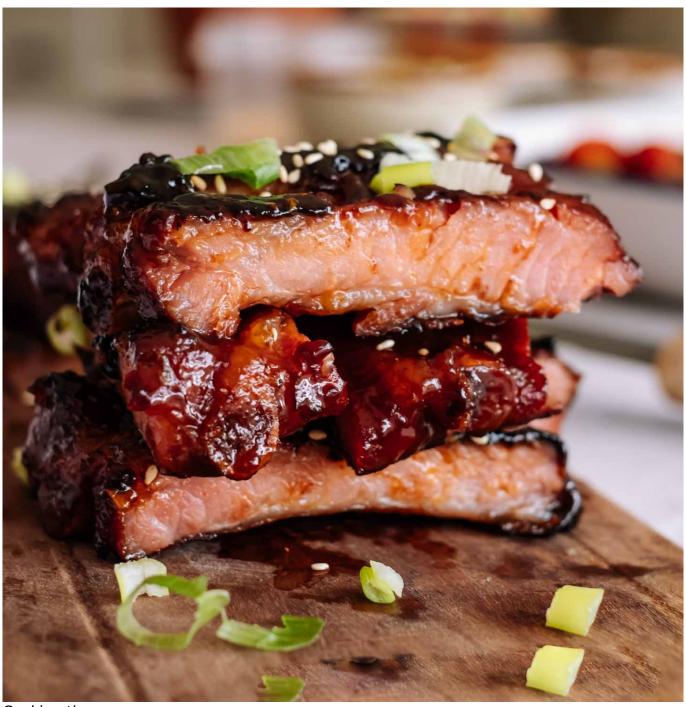


Sticky Sesame Spareribs RECIPE

Sticky Sesame Spareribs



Cooking time 50 mins Preparation time

10 mins

Serves

2

Succulent ribs marinated in Royco Spare Rib Marinade, grilled over the coals and finished with toasted sesame seeds and spring onions. An easy, but elegant braai recipe. Share

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Ingredients

- 500g pork or beef spareribs
- 2 bay leaves
- 2 cloves of garlic
- Royco Spare Rib Marinade
- 3 tbsp sesame seeds
- 4 spring onions, chopped

Products used



Spare Rib Dry Marinade

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Vegetarian

Marinade large brown mushrooms. No par-boiling required, just grill until cooked and serve with the same garnish.

Family Friendly

Prep a finger bowl of hot water and lemon slices for the table to clean your little one's sticky fingers.

Method

1. 1.

Place the rack of ribs in a large pot of water with bay leaves, garlic cloves and a pinch of salt. Boil for 40 minutes.

2. 2.

Mix the Royco Spare Rib Marinade as per the instructions on pack. Toast the sesame seeds in a dry pan on a low heat until golden and set aside.

3. 3.

Remove ribs from pot when soft enough to pierce a knife through, but not yet falling off the bone. Place the ribs in a casserole dish and coat in the Royco Spare Rib

Marinade. Leave to marinade for 20 minutes.

4. 4.

Grill the ribs over the coals until either side is brown and sticky. Plate the ribs and garnish with the toasted sesame seeds and spring onions.

5. 5.

Serve with your favourite braai sides.

Recipe Tags

Beef, Pork, Marinades

Related Recipes

New Project



Hake and Broccoli Bake

Cooking time

40 mins

Preparation time

10 mins

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Beef Stew with Soft Dumpling

Cooking time

90 mins

Preparation time

30 mins

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Lamb & Tomato Potjie

Cooking time

120 mins

Preparation time

15 mins

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Beef Short Rib with Creamy Mushroom Mealie Rice

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COO	KIHU	time

45 mins

Preparation time

20 mins

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Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

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Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins

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Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins

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Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins

View Recipe

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Stuffed Cabbage Rolls

Cooking time

75 mins

Preparation time

20 mins

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Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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