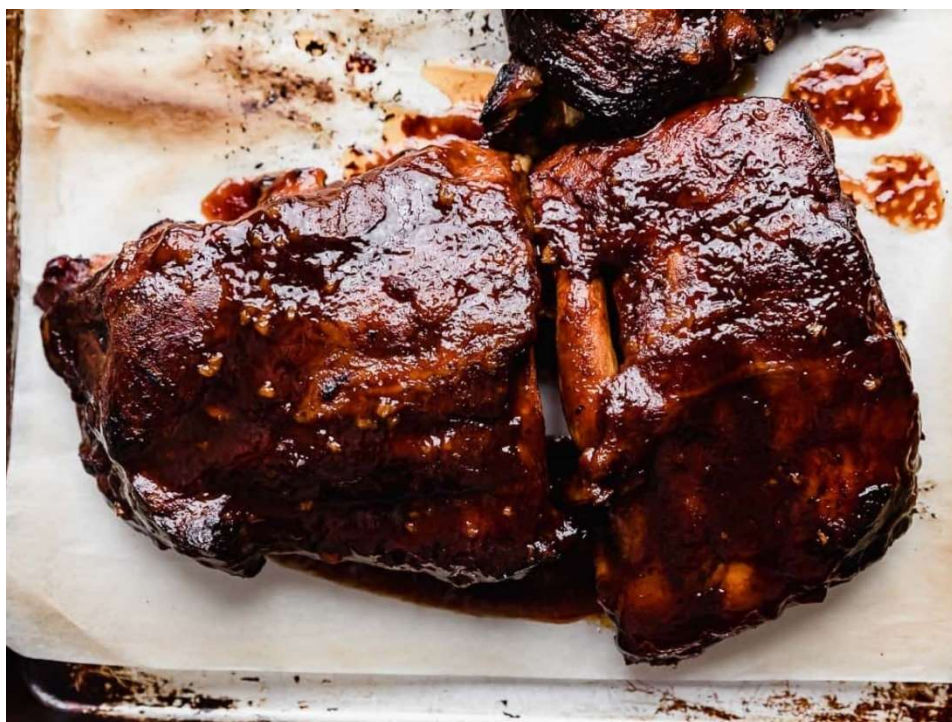


## Coca-Cola Pork Ribs



### *Ingredients*

- 2kg pork ribs
- 1 litre Coca-Cola
- 1 tsp cayenne pepper
- 1 tbsp fresh ginger, grated
- 3 cloves garlic, crushed
- 1/2 cup maple syrup
- 1/2 cup BBQ sauce (we recommend Franklin BBQ Original Texas BBQ Sauce)
- 2 tsp red wine vinegar
- 1 tsp salt

### *Directions*

- Step 1 – Remove the membrane from the ribs, then place the ribs into a large container and add all of the Coca-Cola, ensuring the ribs are covered. Allow to marinate in the fridge overnight.
- Step 2 – Prepare the BBQ for indirect cooking over low heat (160°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.
- Step 3 – Remove the ribs from the marinade, reserving the Coca-Cola. Place the ribs onto a shallow roasting tray in a single layer, cover tightly with foil and roast the ribs over indirect heat for around 2 hours or until tender.
- Step 4 – Add the reserved Coca-Cola and all of the remaining ingredients to a large saucepan, bring to the boil and then reduce the heat to medium, stirring regularly, until the sauce reduces.



Step 5 – Remove the ribs from the BBQ, uncover, brush with the sauce, then return to the BBQ and cook for a further 1 hour, glazing every 10 minutes, until the ribs are cooked and charring at the edges. Serve immediately with the extra sauce on the side.

**BBQSPLUS**

