OVERALL time: 45 mins

Korean BBQ Pork Ribs with Sticky Glaze

Tender ribs pressure-cooked to perfection, glazed with sticky Korean BBQ-spiced sauce and finished until caramelised and charred – bold flavour, minimal effort.

Metric

Number of servings : 4

ingredients

For the Ribs

- 1.5 Kgs Pork ribs
- 60 ml **Cape Herb and Spice Korean Style BBQ Rub**

For the Glaze

- 125 ml Light Soy Sauce
- 30 ml Gochujang
- 45 ml Honey
- 30 ml Rice vinegar
- 30 ml Soft light brown sugar
- 4 Garlic cloves, finely minced
- 15 ml Freshly grated ginger
- 5 ml Cornflour
- 30 ml Cold water
- 5 ml Sesame oil

To serve

- 15 ml Sesame seeds, toasted
- Spring onion (green part only)
- 2 Red chillies, sliced
- Small bunch of fresh coriander
- 2 Limes. quartered

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 35 mins

Ribs

Rub the pork ribs all over with the **Cape Herb & Spice Korean Style BBQ Rub**. Place into a pressure cooker and add enough water to cover the ribs. Seal and cook on high pressure for 15 minutes. Allow a natural release for 5–10 minutes. **Glaze** While the ribs are cooking, prepare the glaze. Warm the soy sauce, gochujang, honey, rice vinegar and brown sugar in a small saucepan over medium heat, stirring until the sugar has dissolved. Add the garlic and ginger, then simmer for 2 minutes. Whisk the cornflour slurry into the pan and cook just until the glaze thickens, then remove from the heat and stir in the sesame oil.

Ribs cont. Preheat the oven to 220 °C (use the fan function) or set the grill to high. Carefully remove the ribs and arrange them on a foil-lined baking tray. Brush generously with the glaze, then roast or grill for 8–10 minutes until caramelised and slightly charred.

To Serve

Sprinkle with toasted sesame seeds, spring onion, red chillies and fresh coriander, and serve with lime wedges for squeezing over.

Recipe by CRUSH magazine

https://capeherb.co.za
Metric

ingredients

For the Ribs

- 1.5 Kgs Pork ribs
- 60 ml **Cape Herb and Spice Korean Style BBQ Rub**

For the Glaze

- 125 ml Light Soy Sauce
- 30 ml Gochujang
- 45 ml Honey
- 30 ml Rice vinegar
- 30 ml Soft light brown sugar
- 4 Garlic cloves, finely minced
- 15 ml Freshly grated ginger
- 5 ml Cornflour
- 30 ml Cold water
- 5 ml Sesame oil

To serve

- 15 ml Sesame seeds, toasted
- Spring onion (green part only)
- 2 Red chillies, sliced
- Small bunch of fresh coriander
- 2 Limes. quartered

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 35 mins

Ribs

Rub the pork ribs all over with the **Cape Herb & Spice Korean Style BBQ Rub**. Place into a pressure cooker and add enough water to cover the ribs. Seal and cook on high pressure for 15 minutes. Allow a natural release for 5–10 minutes. **Glaze** While the ribs are cooking, prepare the glaze. Warm the soy sauce, gochujang, honey, rice vinegar and brown sugar in a small saucepan over medium heat, stirring until the sugar has dissolved. Add the garlic and ginger, then simmer for 2 minutes. Whisk the cornflour slurry into the pan and cook just until the glaze thickens, then remove from the heat and stir in the sesame oil.

Ribs cont. Preheat the oven to 220 °C (use the fan function) or set the grill to high. Carefully remove the ribs and arrange them on a foil-lined baking tray. Brush generously with the glaze, then roast or grill for 8–10 minutes until caramelised and slightly charred.

To Serve

Sprinkle with toasted sesame seeds, spring onion, red chillies and fresh coriander, and serve with lime wedges for squeezing over.

Recipe by CRUSH magazine

https://capeherb.co.za