

**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

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