



VIETNAMESE BRAISED PORK RIBS



BRAD KING

RECIPE:

- 2 Medium shallots, finely chopped
 - 2 Tbsp Lemongrass, finely chopped
 - 2 Tbsp soy sauce
 - 1 Tbsp Fish Sauce
 - 1 Tbsp Falls Retreat Chilli Sambal (available on-line)
 - 2 tsp sea salt
 - 2 Tbsp brown sugar
 - 2 tsp Chinese Five Spice
 - 1 Tbsp garlic, finely chopped
 - 2 Tbsp ginger, finely chopped
 - Juice & Zest of 1 x lime
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- 1.5-2kg Baby Back Pork Ribs
 - 2 cups of chicken stock

METHOD:

1. Make the marinade: In a small bowl put in the shallots, lemongrass, soy sauce, fish sauce, sambal, salt, sugar, five spice powder, garlic, ginger and lime juice and zest. Mix well.
2. Put the ribs in a deep roasting pan and add marinade. Using hands, coat ribs well and let marinate, preferably covered overnight in a fridge.
3. Following day, heat oven to 230DegreesC. Bring ribs back to room temperature, then add 2 cups of chicken stock to the roasting pan and cover tightly with foil.
4. Place pan in oven. Cook for 30 minutes then reduce heat to 160degreesC and continue braising for 2 hours or more. When done, the meat should be very tender, but not quite falling off the bone.
5. Remove foil, pour off the pan juices into a saucepan and skim fat. Reduce the stock over a high heat until quite thick then pour over ribs in the roasting pan.
6. Return to the oven for a further 15 minutes at 200DegreesC. Ribs should become nicely glazed and sticky.