

Julia's Fragrant Sticky Pork Ribs With Cabbage Slaw



Ingredients

Serves 4-6

- 2.2kg American style pork ribs
- 1/2 cup soy sauce
- 1/2 cup mirin
- 1/2 cup sake
- 1/2 cup brown sugar
- 1/3 cup honey
- Juice and peel of an orange
- 2 tbsp sesame oil
- 3 cm piece ginger, finely grated
- 2 tsp white pepper
- Sea salt

Cabbage salad

- 1/4 white cabbage, shredded
- 1/4 red cabbage, shredded
- 6 radishes, finely sliced
- 2 spring onions, finely sliced
- 2 shallots, finely sliced
- 1 tbsp toasted white sesame seeds

Yoghurt dressing

- 100 g kewpie mayonnaise
- 150 g natural yoghurt
- Juice of a lemon
- 1 clove garlic, finely grated
- Salt and pepper, to taste
- Steamed Japanese short grain rice, to serve

Method

Preheat the oven to 200 C. Lay the ribs onto baking trays, allowing a little space inbetween. Transfer any remaining marinade to a small saucepan and cook over a medium heat until slightly thickened.

Cook the ribs in the oven for 30 – 35 minutes, brushing them with the marinade every five minutes, or until all of the marinade is used up and the ribs are deep in colour and caramelising around the edges. If the ribs are cooked and not as sticky as you would like by the 30 minute

mark. Increase the temperature to 220 C for the final two minutes. Meanwhile, make the salad by combining all of the ingredients together into a large bowl. For the dressing, simply whisk together all of the ingredients in a small bowl and season to taste. Pour over the cabbage salad and toss to coat.

Cut the ribs into smaller portions, serve with the salad and some steamed rice.