

BBQ Pork Ribs and BBQ Tarakihi

For BBQ Ribs:

1 rack of pork spareribs

1 cup of your favourite sauce or chutney*

soy sauce (to thin chutney if needed)

salt and pepper

For BBQ Tarakihi:

2 large Tarakihi filets

1 lemon or lime

1/4 cup chilli sauce

1 sprig of coriander

2 tbsp soy sauce

freshly ground black pepper



***Try *Granny Dunn's Tamarillo Chutney* or *Feijoa & Ginger Chutney*, or *Naked BBQ's mild or hot BBQ sauces*. Or make your own using 1/2 cup raw sugar, 4 tbsp soy sauce, 1 tsp mustard, 1 clove garlic, 1 tbsp paprika, 1/4 tsp cayenne pepper and as much beer as needed to create a thick sauce.**

Serve with:

Garden Salad:

e.g. your favourite **lettuce, microgreens, cucumber, asparagus tips, leek and strawberries**

Look for bold ingredients at the market.

Directions

1. Heat water in a pot large enough for the ribs (alternatively use a casserole dish with a lid - or aluminium foil - and place it in the hot oven). Boil the ribs on low to medium heat until tender, could take 20 minutes or more.
2. Meanwhile mix your barbecue sauce and set aside. Then mix your chilli sauce with lemon or lime juice and soy sauce and marinade the fish filets. Prepare the garden salad and preheat the grill to medium.
3. Drain and dry ribs and season with salt and pepper. Brush with barbecue sauce. Grill, turning and brushing with sauce occasionally. Check with meat thermometer and take off the grill at 60-70°C. Brush on remaining sauce.
4. Grill Tarakihi filets until done (couple of minutes on each side) and sprinkle with pepper and coriander leaves.
5. Serve with garden salad.