



## BEEF SPARE RIBS

### Ingredients:

2 large beef ribs

1 diced tomato

1/2 bottle of Berry Farm Dark Ale BBQ Sauce

Salt & Pepper

### Directions:

1. Combine all ingredients, ensuring ribs are totally coated, and leave marinated for up to an hour.

2. Place in roasting bag and cook at 120°C for 3 hours.

3. Served with rice and Asian vegetables.