



PORK SPARE RIBS

Ingredients:

- 500gm pork spare ribs
- 125 gm Berry Farm Apricot Jam
- 250gm Berry Farm Sweet Chilli & Tomato Sauce
- 3 tbsp soy sauce
- 2 garlic cloves, crushed
- 1 tbsp olive oil
- Salt & pepper to taste

Directions:

1. Mix all ingredients together and marinate pork ribs for 4 to 8 hours.
2. BBQ or bake in hot oven until cooked.

[Gluten Free]