

Smokey BBQ ribs

Ingredients

- 2-2.5 kg meaty pork/beef ribs (less if for kids)
- ¾ cup Wild Appetite Smokey Barbeque Sauce
- ¾ cup Coca Cola or Ginger Beer

Method

Marinate the ribs in the barbeque sauce and soft drink for at least 1 hour. Preheat oven to 200°C fan bake. Bake ribs for 1 hour or until the meat is tender but not falling off the bone. Turn ribs after ½ an hour. Alternatively grill on the BBQ until cooked. Serve with sautéed chat potatoes and a crisp salad.

