

Pre-cooked spare ribs

4 servings

1.2 - 1.5 kg thick spare ribs with bones, cracked
1 yellow onion (diced)
1 carrot (diced)
6 white peppercorns
2 bay leaves
2 cloves
1 meat stock cube
2 tsp salt per liter of water
1 parsnip, diced (can be omitted)
1 piece celery root, diced (can be omitted)

Glaze

0.5 dl Japanese soy sauce
0.5 dl chili sauce
0.5 dl liquid honey
2 tbsp rapeseed oil
1 pressed garlic clove
1 tsp ground ginger
2-3 drops liquid smoke

Place the spare ribs in a large saucepan. Cover with water. Bring to a boil and skim.

Add onion, carrot, white pepper, bay leaf, cloves, broth, salt, (parsnip, celery root) and let the ribs cook on low heat for about 1.5-2 hours.

Remove the ribs and let them drain in a colander so that they dry and cool. *

Mix all the ingredients for the glaze.

Set the oven to 200 °C (392 °F).

Brush the ribs with half of the marinade and grill in the oven for about 30 minutes. Be careful not to burn them.

Turn them halfway through and brush with the rest of the glaze.

* The spatula can be strained and used, for example, when cooking pea soup (check the salt content).