

## Thin ribs - Spareribs

2-3 servings

Approx. 1.2 kg spare ribs

Olive oil

1.5 tsp salt

2 tsp white pepper

1 tbsp onion powder

Preheat oven to 150 °C (302 °F).

Mix all spices in a bowl.

Cut the membrane (if any) on the bone side between the ribs with a knife.

Place the ribs on aluminum foil (large enough). Brush with olive oil and season with the spice mixture on both sides.

Fold the foil and enclose the ribs in a package. Place the ribs meat side up on a baking sheet.

Cook in the oven for about 2.5-3 hours.

Meanwhile...

### Glaze

1 can crushed tomatoes 400 g

2 tbsp olive oil

1 tsp black pepper

1 tsp cayenne pepper

2 tsp salt

1 tsp garlic powder

2 tsp pizza seasoning

2 tbsp red wine

2 tbsp liquid honey

Mix all ingredients in a saucepan. Cook over low heat for about 30 minutes so that the glaze thickens.

After about 2.5-3 hours, increase the oven temperature to 220 °C (428 °F).

Fold up the foil and brush on the glaze.

Cook for a further 15 minutes with the foil folded up and the meat side up.

Remove the ribs and let them rest before carving.