

INGREDIENTS:

Enough ribs for six people –
ask the butcher for advice

120g tomato ketchup

2 tablespoons dark brown
soft sugar

4 tablespoons Lea and
Perrin's Worcestershire
sauce (try to get the gold
label 'vintage' kind)

tablespoon cider vinegar

10 drops Tabasco

1 garlic clove very finely-
chopped

Half teaspoon mustard
powder

1 teaspoon paprika

1 tablespoon dried oregano

2 teaspoons freshly-ground
black pepper

TIME: 50 mins + 24 hrs**SERVING:** 4 people

Mix all the marinade ingredients in a large bowl then transfer to a large plastic food bag, add the ribs and turn them well to coat. Seal the bag and refrigerate for at least 24 hours. Place the ribs on a rack in a roasting pan filled with half a pint of water, make a foil tent over the top and cook for an hour and a half at 190C gas mark 5, removing the foil and basting with any left-over marinade and the pan juices from time to time. Remove and finish off by browning both sides either on a barbecue or, if wet, under a very hot grill.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: