

# SPICY RIBS



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## INGREDIENTS

- 600g pork ribs
- 1 small onion
- Parsley stalks
- 1 tbsp tomato ketchup
- 1 tbsp pepper paste
- 1 tsp honey
- 1 tsp sugar
- 1 tsp Tabasco sauce
- 1 bay leaf
- Juice of ½ lemon
- 50ml olive oil
- 1 tbsp wine vinegar
- Freshly ground black pepper
- Peppercorns and sea salt to taste

## METHOD

Season the ribs with coarse salt • Put a pan on the heat with water, the onion, the bay leaf and some black pepper • Add the ribs and cook for 20 to 30 minutes. Put to one side and leave to cool • Mix the rest of the ingredients and coat • Spread over the outside of the ribs and keep mixture for later • Place on the charcoal or gas grill, or in the oven and cook until golden and caramelised • Served cut, with lemon segments and the saved mixture