

Sweet and sour rack of pork ribs with wasabi mash

This really is one of those big-flavoured ambrosial dishes that will impress your mates on a Saturday night dinner party. For perfect results, prep in the morning and cook in a really low oven all afternoon.

Ingredients (to serve 4)

- 1 small onion- chopped
- 1 clove of garlic
- 1 red chilli - chopped
- 1cm ginger - chopped
- 1 tsp Dijon mustard
- 2 tsp tomato ketchup
- 1 tbsp honey
- 50ml rice wine
- 1 tsp Worcestershire sauce
- ½ tsp chilli powder
- 25g brown sugar
- 4 oranges - juiced
- 1kg spare ribs
- Mash and wasabi paste

Method

- Gently fry onion, garlic and chilli until soft, add remaining ingredients, bring to the boil and simmer for ten minutes.
- Trim pork racks and blanch in boiling water for 4 minutes. Drain, transfer to a roasting tray, pour over sauce and cook slowly in oven for 2 hours until meat easily comes away from the bone.
- Warm the mash and mix in wasabi paste to taste.

Assembly

- Stack wasabi mash onto warmed plates, neatly arrange ribs on top, pour over some remaining cooking liquor and serve.

Wine recommendation

This really is a full-on dish so it needs a wine that can stand up to the intense flavours. Try a fairly big Semillon/Chardonnay or Rose from Australia