### Pork spare ribs

**Ingredients**

#### Pork spare ribs 750g

***For the Marinade***

Garlic 4-5 cloves

Soya sauce 4 tablespoons

Root ginger 1 inches, finely chopped

Demerara sugar 1 tablespoon

Runny honey 2 tablespoons

Chinese five spice 2 teaspoons

Chillies (optional) 1-2

Tomato ketchup 4 tablespoons

**Method**

* Mix all of the marinade ingredients in a large bowl and stir in the ribs. Make sure all of the ribs are coated.
* Cover and keep in the fridge for 6 hours or overnight.
* Half fill a roasting tin with eater and place a metal rack over the tin making sure it is above the water level. Put the ribs on the rack and roast at 200C, Gas MK 7 until cooked through and with a SLIGHTLY burnt look.
* This combination of steaming and roasting at the same time should give you tender and crispy ribs.