

SPARE RIBS

INGREDIENTS

- 1 kg. Spare ribs
- 1 tsp. red chillies
- 1 tbl. steak & chops spice
- 1 tbl. BBQ-spice
- ½ tsp. tumeric powder
- 1 tsp. ginger/garlic
- 2 tbs. lemon juice
- ¼ tsp. salt
- ¼ cup brown sugar
- 1 tsp. dhana
- 1 tsp. jeeru
- 4 tbs. tomato sauce
- 2 tbs. Worcester sauce
- 2 tbs. mayonnaise
- 2 tbs. mustard sauce

METHOD

Mix all ingredients together and marinate for ½ an hour. Add to pot with 1 cup water and cook. Cook until ribs are grilled. It should remain saucy.