

SMOKEY CHILLI BBQ PORK

DAIRY
FREE

GLUTEN
FREE



Serves
4



Prep Time 10 minutes (PLUS 1–2 hours to
marinate or overnight)



Cook Time 35–
40 minutes



Easy
As



INGREDIENTS

- ½ cup **Wattie's Smoked Hickory Flavoured BBQ Sauce**
- ¼ cup apple cider vinegar
- 1 Tbsp finely chopped fresh red chillies
or 1 tsp dried

METHOD

1. To make the marinade, mix together the **Wattie's Smoked Hickory Flavoured BBQ Sauce**, apple cider vinegar, chillies, brown sugar and garlic.

- 2 Tbsp brown sugar
 - 2 cloves garlic, crushed
 - 1 Kg pork spare ribs or 600g pork slices
2. Place the pork into a tray and pour over the marinade, ensuring the meat is well coated. Cover and refrigerate. Marinate for 1–2 hours, or overnight if wished.
 3. Heat a lidded barbecue to 200°C.
 4. Remove the pork from the marinade and set the marinade aside. Place the pork on a wire rack in a tray or on a lined hotplate. Close the lid. Reduce the temperature to medium–low. Glaze the pork with the remaining marinade every 10 minutes, turning the meat when this is done. Cook time will depend on the thickness of the meat. Pork slices will take longer than spare ribs. To test if the pork is cooked, insert a skewer into the thickest part of the meat. When the juices run clear, the pork is cooked. Allow the pork to rest for 10 minutes before serving.

TIPS

- If you have a meat thermometer, the cooked pork should have an internal temperature of 75°C.

SWITCH IT UP

- This marinade works well with beef or chicken.
- If using pork slices, serve with rice and your favourite stir-fry vegetables. Pork ribs are great on their own but make sure you have plenty of paper towels on hand!