

SMOKEY CHILLI BBQ PORK



Serves 4



Prep Time 10 minutes plus marinating



Cook Time 35-40 minutes



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
- 2 Tbsp brown sugar
- 2 cloves of garlic, crushed
- 1kg pork slices or pork spare ribs

METHOD

1. To make the marinade mix together **Wattie's Smoked Hickory Flavoured BBQ Sauce**, apple cider vinegar, chillies, brown sugar and garlic.
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 rack in a tray or on a lined hotplate. Close the lid. Reduce the temperature to medium–low. Use the remaining marinade to glaze the pork 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 meat is cooked, insert a skewer into the thickest part of the meat. When the juices run clear the pork is cooked. Alternatively use a meat thermometer. Alternatively use a meat thermometer. When cooked, the pork will have an internal temperature of 75°C. Stand for 10 minutes before serving.

TIPS

This marinade works well with beef or chicken. Try marinating your kebabs in the marinade. If using pork slices serve with your favourite fried rice or boiled rice and stir fry vegetables. Pork ribs are great but make sure you have plenty of paper towels on hand!