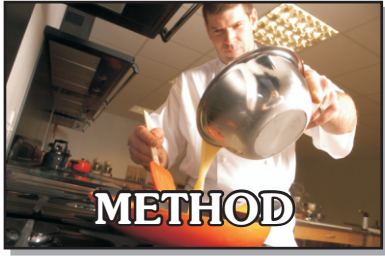


## Braised Pork Ribs

500g	Pork ribs
	Red chilli
20g	Ginger
1	Garlic
2	Shallots
6	Coriander stalks
20g	Tamarind
100g	Sugar, brown
500ml	Water
1	Lemongrass
2tblspn	Soy sauce
100ml	Pineapple juice



Roughly chop vegetables and spices. Add to roasting tin with the ribs and roast in oven at 200oC for 8-10 mins.

Add the water, soy and sugar. Cover with lid and cook at 160oC for 2-2.5 hours. Baste every 30 mins.

When just tender remove lid and allow the liquid to reduce.

When ready remove the ribs and strain the sauce and correct the seasoning. Pour over the ribs and serve.