STICKY RIBS

Ingredients

- LIEFMANS ON THE ROCKS 65 ML
- BROWN SUGAR 2.5 DESSERTSPOONS
- LIEGE SYRUP 1 DESSERTSPOON
- GINGER 1 DESSERTSPOON, GRATED
- CHILI PEPPER 1, FINELY CHOPPED
- PORK RIBS 1/2 KG



RECIPE

- 1. Pre-heat the oven to 180°C and cover a baking tray with baking paper.
- 2. Mix all ingredients for the glaze.
- 3. Arrange the ribs on the baking tray and brush with the marinade. Place in the pre-heated oven for 30 minutes. As it cooks, brush the meat with extra marinade occasionally.
- **4.** Share your On The Rocks moment with #Liefmans

