



NOT JUST FOR HALF-TIME  
**THEY'RE FOR  
ANYTIME**

*Squeeze more out of life.*

## Caramel & Orange Pork Ribs

Serves 6 *by Kim McCosker*



### Ingredients

1kg pork spare ribs, cutting between short bones

#### Orange Marinade

1/3 cup teriyaki sauce

2 tbs maple syrup

1 tbs grated ginger

1 orange; rind of half and juice of all

### Method

To make orange marinade, combine all ingredients and place in a shallow bowl. Add ribs and turn to coat. Cover and refrigerate overnight to marinate, turning pork several times. Stand pork at room temperature for 30 minutes before ready to cook. Preheat a covered barbecue on medium. Drain ribs from marinade and cook for 30-40 minutes, brushing regularly with marinade and turning frequently, until cooked.



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