

Really sticky ribs taken from BBC Good Food website

1 HOUR 35 MINUTES

SERVES 6

Ingredients

500g carton passata
2 garlic cloves, crushed
2 tbsp reduced-salt soy sauce
1 tbsp Worcestershire sauce
1kg small, lean pork ribs
3 tbsp honey

Method

Heat oven to 200C/fan 180C/gas 6. In a large bowl, mix together the passata, garlic, soy sauce, honey and Worcestershire sauce.

Add the pork ribs to the bowl and mix well to coat evenly. Lay the ribs and all the sauce into a large, shallow roasting tin. Cover with foil and bake for 35 mins.

Remove foil from tray and bake the ribs for a further 45-60 mins, turning them a couple of times, until sticky and almost all of the sauce has disappeared. To make ahead, cook or half-cook the ribs the night before and keep in the fridge until needed.