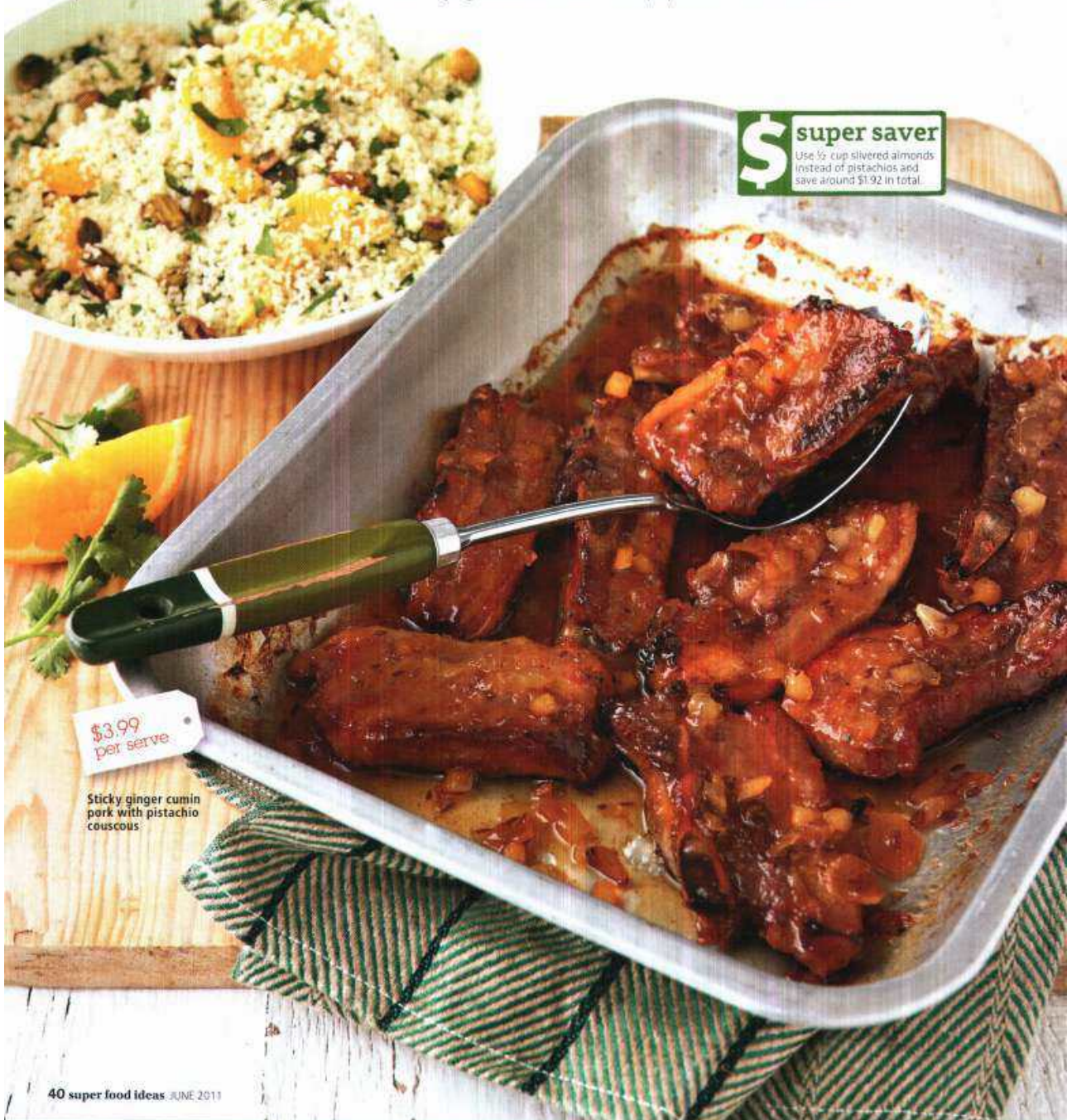


on special

pork spare ribs

These five delicious ways with tasty ribs will be the 'pork' of the town!

Recipes Kim Coverdale Photography Armelle Habib Styling Annette Forrest Food preparation Katrina Woodman





Sticky ginger cumin pork with pistachio couscous

Serves 4 | Ready in 1 hour 5 minutes

- ¼ cup ginger marmalade
- 2 garlic cloves, thinly sliced
- 2 teaspoons cumin seeds
- 2 tablespoons apple cider vinegar
- 8 (1kg) pork spare ribs

Pistachio couscous

- 1½ cups couscous
- 1½ cups boiling water
- 2 teaspoons extra-virgin olive oil
- 1 medium orange, peeled, segmented
- ½ cup pistachio kernels
- ¼ cup orange juice
- ¼ cup chopped fresh coriander leaves

- 1 Preheat oven to 180°C/160°C fan-forced. Combine marmalade, garlic, cumin and vinegar in a jug. Place ribs in a roasting pan. Pour over marmalade mixture. Turn to coat. Season with salt and pepper.
- 2 Bake for 1 hour, turning halfway, or until browned and cooked through.
- 3 Meanwhile, make couscous Place couscous, boiling water and oil in a large heatproof bowl. Cover. Set aside for 5

minutes or until liquid has absorbed. Using a fork, fluff couscous to separate grains. Add orange, pistachios, orange juice and coriander. Season with salt and pepper. Toss to combine. Cover to keep warm. Serve pork with couscous.

Sticky hoisin pork ribs

Serves 4 | Ready in 1 hour 5 minutes

- 2 garlic cloves, crushed
- ½ cup hoisin sauce
- 2 tablespoons Lee Kum Kee soy sauce
- 2 tablespoons brown sugar
- 1 teaspoon Chinese five spice
- 8 (1kg) pork spare ribs
- steamed Asian greens, lime wedges and jasmine rice, to serve

- 1 Preheat oven to 180°C/160°C fan-forced. Combine garlic, hoisin sauce, soy sauce, sugar and five spice in a large bowl. Add pork. Toss to coat. Transfer pork to a large roasting pan lined with baking paper. Reserve marinade. Season with pepper.
- 2 Bake for 1 hour, brushing with reserved marinade every 20 minutes, or until

cooked through. Serve pork with greens, lime wedges and rice.

Salt and pepper pork ribs

Serves 4 | Ready in 20 minutes

- ¼ cup rice flour
- 1 tablespoon all-purpose spicy seasoning
- ¼ teaspoon cracked black pepper
- 8 (1kg) pork spare ribs, cut into 5cm lengths
- peanut oil, for shallow-frying
- ¼ cup soy sauce
- 1 tablespoon lemon juice
- thinly sliced green onions, to serve

- 1 Combine flour, seasoning and pepper in a large bowl. Add pork. Toss to coat.
- 2 Heat oil in a deep frying pan over medium heat. Cook pork, in batches, for 3 to 4 minutes each side or until browned and cooked through (oil will spit).
- 3 Meanwhile, combine soy sauce and lemon juice in a bowl. Top pork with onion. Serve with soy sauce mixture.

NOTE All-purpose spicy seasoning is available from the herbs and spices section of the supermarket. >



on special pork spare ribs

One-pot

Pork and pear tray bake

\$3.92 per serve

Smoky pork and beans

\$3.54 per serve

Pork and pear tray bake

Serves 4 | Ready in 1 hour 10 minutes

- 8 (1kg) pork spare ribs**
- 1 medium red onion, cut into wedges**
- 3 garlic cloves, crushed**
- 2 tablespoons olive oil**
- ½ cup maple-flavoured syrup**
- ½ baby red cabbage, thickly sliced**
- 3 beurre bosc pears, quartered, cored**
- ½ cup dried cranberries**

1 Preheat oven to 180°C/160°C fan-forced. Combine pork and onion in a large roasting pan. Combine garlic, oil and half the maple syrup in a jug. Drizzle over pork mixture.

2 Bake for 20 minutes. Turn pork. Add cabbage, pears and cranberries to pan. Drizzle with remaining maple syrup. Season with salt and pepper. Bake for 40 minutes or until pork is cooked through and pears are tender. Serve.

Smoky pork and beans

Serves 4 | Ready in 1 hour 10 minutes

- 8 (1kg) pork spare ribs**
- 2 teaspoons smoked paprika**
- 1 medium brown onion, chopped**
- 1 medium red capsicum, chopped**
- 2 garlic cloves, crushed**
- 2 x 400g cans diced tomatoes**
- 400g can cannellini beans, drained, rinsed**
- ¼ cup chopped fresh flat-leaf parsley leaves**
- mixed salad leaves, to serve**

1 Preheat oven to 180°C/160°C fan-forced. Place pork in a roasting pan. Sprinkle with paprika. Add onion and capsicum. Top with garlic and tomato. Turn pork to coat. Season with salt and pepper.
2 Bake for 45 minutes. Add beans. Turn pork. Bake for 15 to 20 minutes or until pork is browned and cooked through. Sprinkle with parsley. Serve with salad. ■

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