



Spare ribs with Smokey Barbeque Sauce

Ingredients

- 2-2.5 kg meaty pork/beef ribs
- 250ml [Wild Appetite Smokey Barbeque Sauce](#)
- 250ml Coca Cola or Ginger Beer



Method

Marinate the ribs in the barbeque sauce and Coca Cola for at least 1 hour. Preheat oven to 200°C fan bake. Bake ribs for 1 hour or until the meat is tender but not falling off the bone. Turn ribs after ½ an hour. Alternatively grill on the BBQ until cooked.