

## Oven-baked Dry-rub Pork Spare Ribs

Serves 4

- Pork spare ribs (1.8 kg)
- Spice rub

### Barbecue sauce

- Olive oil
- 13 g finely diced onion
- ½ tsp ground cumin
- 117 g ketchup
- 1 T Sriracha
- 2 T light brown sugar
- 1 T apple cider vinegar
- Salt and ground pe



1. Heat oven to **150°C**.
2. Season both sides of the ribs with a generous amount of **salt** and **pepper**. Spread **rub** on the ribs.
3. Place the ribs, meat-side up, on a rimmed baking sheet.
4. Cover the baking sheet tightly with aluminum foil, and then bake until the meat falls easily from the bones, **2½ to 3 hours**. Check after 2 hours to see how they are progressing. The ribs are done when the meat is cooked through and tender.
5. Remove the ribs from the oven and generously brush both sides with **barbecue sauce**.
6. Use a torch and caramelize the ribs

### Barbecue sauce.

1. Heat the **olive oil** in a saucepan over medium heat.
2. Add the **onions** and cook until soft and translucent, 5 to 8 minutes.
3. Stir in the **cumin** and cook for an additional 30 seconds.
4. Add the **ketchup**, **Sriracha**, **brown sugar**, and **apple cider vinegar**. Stir to combine, season with salt then cook for 2 minutes.