

Mansfield Park Maple Glazed Pork Ribs

Served w Fresh Garden Salad



3 servings



4-6 Hours

INGREDIENTS

800g Mansfield Park pork ribs
2 sprigs of rosemary
2 cups sweet white wine
150mls maple syrup
Olive oil cooking spray
Sea salt flakes and freshly ground
black pepper
4 cloves of garlic
12 peppercorns

DIRECTIONS

1. Put pork, garlic, rosemary and pepper corns in baking tray and pour wine over. Cover with plastic wrap and refrigerate over-night.
2. Drain marinade into a small saucepan and set over a medium heat. Cook until mixture reduces to $\frac{1}{4}$ cup. Remove from heat then mix in maple syrup and set aside.
3. Preheat grill to high and spray with oil.
4. Season and cook ribs for 4 minutes on each side to create a cross pattern. Transfer to rest.
5. Brush with little of the marinade mixture, cook for 2 minutes again, baste until glaze forms.
6. Serve w fresh garden salad.

