



# CAROLINA RUB PORK RIBS

A RECIPE BY STREET KITCHEN

## INGREDIENTS

- 2 lb rack of baby back ribs
- 1 x 7oz pack Street Kitchen Tangy Mustard Carolina Style BBQ seasoning and sauce
- 1 tablespoon olive oil
- Steamed green beans to serve

## DIRECTIONS

1. Sprinkle and rub the Carolina Style BBQ seasoning sachet evenly all over the ribs, including the ends.
2. Leave ribs to stand for 30 minutes while preheating the oven to 320°F.

3. Arrange a metal wire rack inside a large baking tray and place ribs on top in a single layer.
4. Add 3/4 cup water to roasting dish. Cover with foil and cook 2 hours or until the ribs are tender.
5. Remove from oven and increase the temperature to 350°F.
6. Remove foil and brush with half of the finishing sauce and drizzle over oil.
7. Return ribs to oven uncovered and cook a further 15 – 20 minutes, or until ribs are glossy and sticky.
8. Rest for 15 minutes. Use a sharp knife to cut between the bones. Serve drizzled with extra sauce and steamed green beans.