

COLA RIBS



INGREDIENTS

- 3 BOTTLES JARRITOS MEXICAN COLA
- 200ML RIO PACIFIC DELUXE BBQ SAUCE
- 1 RACK RIO PACIFIC EXTRA WIDE FULL COOKED RIBS (DEFROSTED)
- 5G HICKORY BACON SALT
- 20G BUTTER
- 2 HALF CORN COBS
- 140G SHOESTRING FRIES
- 60G CHUNKY SLAW

INSTRUCTIONS

1. BOIL COLA IN A DEEP PAN UNTIL IT BECOMES A THICK SYRUP.
2. ADD HICKORY SALT, BUTTER, AND BBQ SAUCE TO THE COLA MIX AND SIMMER
3. BASTE RIBS WITH THE MIX ON A TRAY WITH GREASEPROOF PAPER
4. BAKE OR GRILL AT 200C FOR 15-20 MINS, BASTING FREQUENTLY
5. PAN FRY THE CORN IN THE REMAINING JUICES
6. SERVE THE RIBS WITH CORN, FRIES, AND CHUNKY SLAW

