



Korean BBQ Pork Ribs Recipe

Preparation Time	720
Cooking Time	12
Serving Size	4

Ingredients:

- 1 sachet DEL MONTE Quick n Easy BBQ Marinade (80ml)
- 1 Tbsp garlic, sliced
- 1 tsp ginger, grated
- 1/2 tsp pepper, black
- 1 can DEL MONTE Crushed Pineapple (227g)
- 600 g pork, ribs
- 1 Tbsp oil
- 1/2 cup water
- 1/2 tsp salt
- 1/4 cup green onions, chopped

Preparation:

1. Mix DEL MONTE Quick 'n Easy Barbecue Marinade, garlic, ginger, pepper, and DEL MONTE Crushed Pineapple. Marinate the pork ribs overnight.
2. Drain the pork and reserve the marinade. Sear in a pan until brown.
3. In a pot, put in the reserved marinade and the seared pork. Add water and salt. Simmer for 7 minutes or until the pork is cooked through. Remove the pork and reduce the marinade until thickened. Pour the sauce over the pork. Sprinkle with green onions then serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Slicing

Cooking Tools

- Chopping Board
- Pot
- Mixing Bowl