

Tio Carlos's Pork Ribs

This was one of my favourite meals growing up at home, and I still love it to this day. If my dad invites me round for dinner and asked what I want, my reply is always Carlos's ribs.

I've tweaked the recipe slightly by adding beer as I think it works. And on the plus side, you get a nice sauce, perfect for tearing up a fresh baguette and dipping into it.



Serves: 4

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 45 minutes

Ingredients

- 1.5 kg of pork ribs.
- 1 carrot, cut into small cubes.
- 1 red pepper, cut into small cubes.
- 1 onion, finely diced.
- 1 tbsp of smoked paprika.
- Chilli flakes, to taste.
- 3 tsps of olive oil.
- 330 ml of beer.

Method

- In a roasting tray add the smoked paprika, chilli flakes, olive oil and a good pinch of salt then mix. Add the ribs, veg and coat in the oil. Pop into a preheated oven set at 180°C for 15 minutes.
- Next, pour in the beer and give everything a mix. Then continue to cook for another 30 minutes. Once out of the oven, stick the tray in the centre of the table and get stuck in.
- I served this with chips and a simple sauce made with ketchup, mayonnaise, small diced red pepper, finely diced onion and chilli flakes.