

Witch's Ribs & Vampire Toasts



Preparation time: 20 minutes

Cooking time: 1 hour

Serves: 4

Profitability:

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Ingredients:

RIBS

55ml soy sauce

1 tbsp hoisin sauce

1 tbsp sweet chilli sauce

½ tbsp sesame oil

50g Tate & Lyle's Black Treacle

1½ tbsp Tate & Lyle's Golden Caster Sugar

2 cloves garlic, peeled & crushed

2 x 500g pork loin rack of ribs

HALLOWEEN TOASTS

4 slices white sliced bread

Vegetable oil, for frying

Salt

Steps:

Combine the soy, hoisin and chilli sauce with the oil, treacle, sugar and garlic in a shallow non-metallic tray

Add the pork ribs and coat them in the marinade. Set aside for at least 1 hour, or overnight, covered in the fridge. Turn occasionally

Preheat the oven to 170°C

Half-fill the roasting tin with cold water and place it on the bottom of the oven. Arrange the ribs directly on the middle shelf of the oven, sitting above the pan of water. Transfer the remainder of the marinade into a small bowl

Roast the ribs for 1 hour, generously brushing the ribs every 15 minutes with the marinade. After 30 minutes turn the ribs over and continue basting as before. Watch carefully during the last 10 minutes to make sure they don't caramelize too much

Stamp out shapes using the Halloween cutters. Heat a little oil in a frying pan over a moderate heat then add the bread and quickly fry for 3-4 minutes or until crisp and golden. Remove to a plate lined with kitchen paper to drain and sprinkle with salt

Remove the ribs from the oven to a chopping board, slice and serve with the toast