



SPICY RIBS

Cooking time: 1h30

Ingredients :

- 2 kg Back Ribs
- 1 Diced Onion
- 1 Carrot
- 1 Diced Celery Stack
- Salt And Pepper
- 1ml Cayenne Pepper
- 2.5ml Paprika
- 30ml Water

Sauce:

- 80ml Soya Sauce
- 50g Brown Sugar
- 50ml Maple Syrup
- 3 Finely Chopped Garlic Cloves
- 50ml White Wine
- 2cm Chopped Fresh Ginger
- 2.5ml De Sambal Oelek (Pimento Paste) Or 1 Jalapeno Pepper
- 1ml All Spice
- 1ml Freshly Ground Nutmeg

Preparation :

Wash the ribs and cut them in 4 sides sections. Put them in your 6.6l *CromoTanium* pot. Add all the ingredients and close the cover. Cook on a medium heat. When temperature reaches 40°C, lower heat to low. Keep it till the temperature reaches 90°C. At the same time mix the sauce ingredients in a bowl. When the thermometer reaches 90°C, add the sauce and keep on cooking till temperature reaches to 95°C. Serve it with Basmati rice.