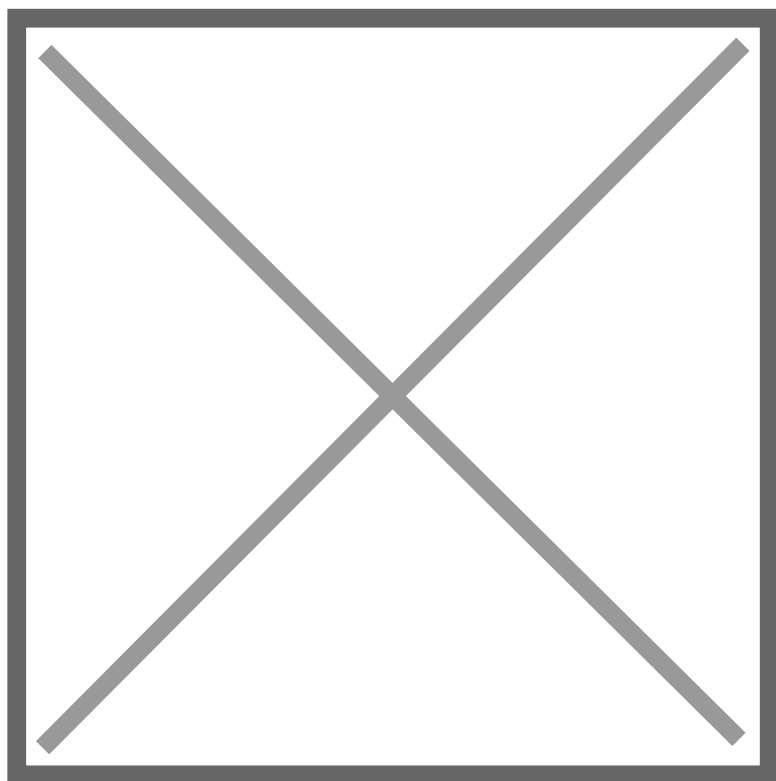


Oven Ribs

From: [FooDee](#)



Prep	0:15
Cook	2:15

Ingredients

Ribs:

- 1.5 kg pork ribs
- 1.5 tsp salt
- 1 black pepper
- 1 dried garlic

Glaze:

- 4 tbsp tomato sauce
- 2 tbsp soy sauce
- 1 tsp honey
- 1 tbsp mustard
- 1 tbsp Worcester sauce

Instructions

1. Cover ribs in salt, pepper, dried garlic
2. Put ribs on a grill and shove it to the preheated to 200C oven for 1 hour.
3. Take the ribs out, cover them in a foil. Put it to the oven for another hour.
4. Prepare the glaze. Add all sauce ingredients, heat it on the stove just below the boiling point, stir continuously for about 5 minutes.
5. Take the ribs out, remove the foil, apply the glaze all over, then shove it to the oven for another 15 minutes.

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