

## Trio of Riblets/Rib Fingers/Intercostals Mustard Marinade, Soy & Ginger and Chimichurri Richard and Libbie Wilson, Yeppoon

### Ingredients

Riblets/Rib Fingers/Intercostals from larger carcass to ensure they are meaty.

Trim excess fat and cut into approx 150mm lengths.

#### Mustard Marinade

- 2 cups tomato sauce / tomato paste combination
- 2 cups Worcestershire Sauce
- 1 cup BBQ sauce
- 1 cup vinegar
- 1 cup brown sugar
- 2 tablespoons French Mustard
- 2 tablespoons Grain Mustard
- Salt & pepper
- Thick cream to add 50/50 to cooked marinade



#### Soy & Ginger Riblets

- Ginger marinade
  - Soy sauce
  - Grated fresh ginger
  - Honey
  - Coconut cream to add to cooked marinade

#### Chimichurri Riblets

- 1 cup flat leafed parsley
- 4 cloves garlic
- 2 tablespoons fresh or 1 dried Oregano
- ½ cup Olive Oil
- 2 tablespoons white wine vinegar
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon chilli flakes
- Olive Oil and salt to rub

## Method

- Preheat oven to 160C fan forced (Warm oven)
- Marinate mustard and soy & ginger Riblets for atleast 2 hours
- Rub Riblets in olive oil and salt then smear with Chimichurri.
- Lay riblets separated in baking dish, reserving marinade, cover with alfoil, bake at 160C for 90 minutes then uncover and bake 30 minutes to colour up, depends on thickness, soft enough to bite easily.
- After baking, place Chimichurri riblets on wire rack, brush with Chimichurri and bake at 200C for an extra 10 minutes to crisp and colour.
- The riblets can be reheated as required.

## Mustard Marinade sauce

- In a saucepan heat marinade until reduced by half. Add thick cream 50/50 to thicken sauce.

## Soy & Ginger Marinade sauce

- In a saucepan warm marinade to cook ginger, add coconut cream to taste.

## To serve

- As a sampler: 1 riblet
- Snack: 2 riblets
- Meal: 3 riblets

## Street/Finger Food

- Fresh Vietnamese roll with 2 riblets, approx 100g, marinade and rocket, or
- In a box with marinade

## Meal serving

On a disposable plate or in a small box with a fork, 2 riblets or 3 riblets on top of one of the following:

- Smashed potato with parsley & red onion and Marinade sauce or Chimichurri over meat to flavour potato.
- Leafy salad with lettuce, rocket, cucumber, tomato, red onion, marinade sauce or chimichurri over beef flavouring the salad.
- Boiled rice with marinade sauce over beef to also flavour rice.