

Here are various ways to cook up melt off the bone ribs that you add the maple syrup and hickory sauce to for delicious US style ribs.

*Pork ribs - as much as you want to eat*

*water*

*NZ BBQ Maple syrup and hickory sauce*

The Oven Method.

1. In a baking dish place your ribs and 1/2 cup of water. Cover and cook in the oven at 180C for about an hour.
2. Drain off most of the liquid, add the sauce and mix it with the little liquid you left in the dish. Cover and cook for another thirty minutes to an hour. Whenever they are nice and tender.
3. If you wish instead of putting them back in the oven with the sauce you can put them on the hot plate of your barbecue.

The Slow Cooker method

1. Put your ribs in the slow cooker, add some sliced onions and a good amount of sauce.
2. Leave it all day and when you return it should very tender ribs. Add salt if needed.

The Boil method.

1. Many people say you should never do this but others swear by it.
2. Put your ribs in a pot and cover with water. Simmer the ribs for 15-30 minutes - whenever they look cooked.
3. Take the ribs out of the pot and either complete as you would the oven method by putting them with the sauce in a covered dish in the oven or on the barbecue.

