

NUT CRUSTED JEOW BONG SIDE RIBS

RECIPE



4.5 lbs pork side ribs

1 tbsp salt

1 tbsp sugar

For the Crust

1 tbsp Pistachios

1 tbsp Pumpkin Seeds

1 tbsp Sunflower Seeds

1 tbsp Dried Pineapple (optional)

1 tbsp mixed nuts - peanuts, almond, cashews

For the Sauce

- 1/4 cup Inthisorn Foods Jeow Bong
- 1/4 cup maple syrup
- 1 tbsp Club House roasted garlic and peppers seasoning
- 1 tbsp oyster sauce
- 1 tbsp soy sauce
- 5 cloves of garlic

Add salt, sugar, and rack of ribs to a large pot of water. Bring to a boil and simmer for 45-60 minutes. The meat should be fully cooked. Remove from pot.

Mix together the sauce ingredients, and spread over ribs on both sides with a pastry brush.

Place the ribs on a cookie sheet and bake in the oven at 350F for 10 minutes, coat a second time with sauce and put back in the oven for an additional 10 minutes.

Take ribs out of the oven and let rest for a few minutes. You want to crust the ribs while the sauce is still hot and sticky, so do not leave the ribs for too long.

Cut the pineapple into small pieces. With a mortar and pestle, pound all the nuts and seeds until coarsely ground. Mix the nut and seed mixture with the pineapple on a large plate or platter.

If you are using a coffee grinder, process the different types of nuts and seeds separately, mixing them together in a bowl afterwards.

Generously coat the top of the ribs with the nut, seed and pineapple mixture. You can put the ribs directly on the mix and press down, or you can sprinkle the mix on top and press the mix into the sauce. Shake the excess off over the plate.

Cut the ribs and plate. Enjoy!

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