

SPARE RIBS MARINADE SAUCE WITH PEPPADEW



QimiQ BENEFITS

- Emulsifies with oil
- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation





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INGREDIENTS FOR 870 G

250 g	QimiQ Classic
300 g	Sweet peppadew, drained
100 ml	Olive oil
50 ml	Hot sauce
100 g	Honey
50 g	Garlic, chopped
20 g	Chili lime spice
	Rosemary
	Thyme
	Salt and pepper

METHOD

- Blend the ingredients together until
 smooth
- 2. Set aside one half of the mixture for the sauce
- 3. Marinate the ribs with the remaining mixture overnight in the fridge.
- 4. Cook the ribs over medium heat and brush regularly with the marinade while cooking.
- 5. Heat the remaining mixture in a saucepan and serve with the ribs as a sauce.