



**megamaster™**  
TOGETHER, MADE BETTER

Prep time: 10 minutes  
Cook time: 1-1½ hours  
Serves 10 people

#### INGREDIENTS:

3kg ribs

#### FOR THE SEASONING:

1-1/3 cups brown sugar

2 tsp. garlic powder

2 tsp. onion powder

2 tsp. smoked paprika

1-1/4 tsp. ground cumin

1-1/4 tsp. ground pepper

1-1/4 tsp. aromatz

1-1/4 tsp. cayenne pepper

#### FOR THE SAUCE:

2 tbsp. canola oil

1 medium onion, finely chopped

1 cup tomato sauce

1/3 cup dark brown sugar

1/4 cup golden syrup

1/4 cup chutney

1 tbsp. apple cider vinegar

2 tsp. Worcestershire sauce

1 tsp. salt

1 tsp. ground mustard

1/4 tsp. smoked paprika

1/4 tsp. cayenne pepper

# SAUCY RIBS

## Suitable for anyone craving bold flavours.

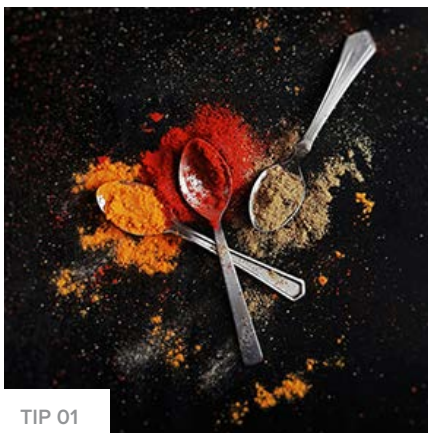
Slowly braaied to perfection. These ribs are packed with bold flavours in every bite. Finished with a sticky glaze, that is perfect for messy fingers and happy faces!

#### INSTRUCTIONS:

1. In a small bowl mix together the brown sugar and seasonings. Sprinkle over the ribs and refrigerate covered for 1 hour.
2. In a large sauce pan, braai the chopped onion until tender. Add all sauce ingredients into the pan and bring to boil. Stir mixture occasionally. Remove sauce from heat.
3. Remove the ribs from refrigerator and baste lightly with sauce.
4. Wrap the ribs in foil and seal the edges. Place ribs on indirect heat and braai for 1-1/4 to 1-3/4 hours until ribs are tender.
5. Remove ribs from foil and braai for another 8 - 10 minutes on direct medium heat. Occasionally turn the ribs over and baste with sauce.



# MEGAMASTER RECIPE TIPS



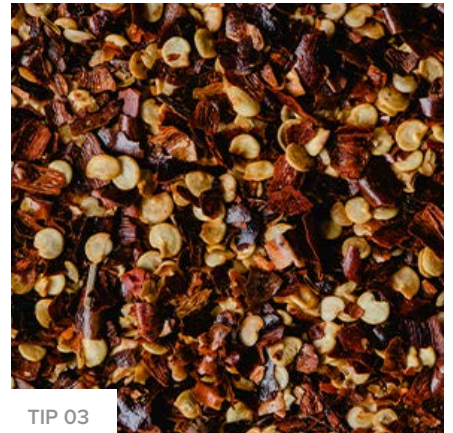
TIP 01

Let the ribs sit overnight in the fridge after seasoning to get the best results.



TIP 02

Add wood chips when ribs are on indirect heat for a smoky flavour.



TIP 03

Add chilli flakes if you want some spiciness.