

# Panasonic Cooking

## BBQ Ready Pork Ribs

*Delicious BBQ ready pork ribs are never this easy to make at home!*

### Ingredients:

2 whole pork rib rack (back, side, tail or Danish cut)

10 peppercorns

4 garlic cloves

6 whole cloves

1 tbsp (1 g) coriander seeds

4 bay leaves

Water

### Directions

1. Cut the rib racks into smaller pieces; 5-7 bones. (The racks can be kept whole; however, they will need to be arranged in the pan curled up. Should this be the preference, do so with the convex side contacting the side of the pan to protect the non-stick coating). Place the bone rack with 5-7 bones in the multi cooker pan upside down.
2. Fill the pan with water covering the ribs completely. Add the remaining ingredients, close the lid and select the Stew setting, adjust the timer to 1.5 hours, and press Start. It's important to handle the ribs carefully in the pan, especially after cooking, as the exposed rib ends can scratch the non-stick coating.
3. Once you hear the beep, remove the pan from the multi cooker; remove the ribs from the braising liquid, then discard the liquid. For optimal flavour and moistness, allow the ribs to cool completely before grilling them with your favorite sauce.