

## **MARINATED ROAST RIB BONES**



Preparation time: 5 minutes

Cooking time: 4 hours

Enough for 6-8 people as a side dish to a BBQ

- 20 Meaty Beef Rib Bones
- ¼ cup Oyster Sauce
- ½ cup BBQ Sauce
- ½ cup Sweet Chilli Sauce
- ½ cup Tomato Sauce
- Good dash Worcestershire Sauce
- Small dash Soy Sauce
- ½ teaspoon Salt
- ½ teaspoon Pepper
- ½ - 1 teaspoon Sweet Cajun Spice

Preheat oven to 180 C.

Arrange Rib Bones in a lightly greased deep baking dish, preferably as a single layer.

Mix all other ingredients in a large plastic jug, then add water to give you enough marinade to bring the liquid up about ½ way on the Rib Bones.

*Hint: You can also marinate your steaks with the same mixture, and leave in the fridge until ready to BBQ.*

Cover with alfoil. Bake for about 4 hours, checking hourly that the liquid has not cooked dry. If so, then just add a little water to keep about 1cm of liquid in the base.

Remove alfoil for last ½ hour to crisp them up slightly if required. Serve hot, with paper towels close by for the messy fingers!

Kids just love them, but you may have to alter the Sweet Cajun if too spicy.