



Ingredients

Serves 4-6

- 25g fennel seeds
- 25g black peppercorns
- 5g cumin seeds
- 5g coriander seeds
- 1 onion, peeled and grated
- 5–6 cloves of garlic, finely chopped
- 60ml vegetable oil
- 60ml pressed apple juice
- 1 green pepper, de-seeded and diced
- 1 green chilli, de-seeded and diced
- 60ml maple syrup
- 60ml smoked chipotle
- Tabasco
- 60g made English mustard or 30g mustard powder
- mixed with 2 tbsp water
- 50g smoked Maldon sea salt
- 60ml black strap molasses
- 125ml Hawksmoor ketchup (p 170)
- 185g decent apricot jam
- 1 Granny Smith apple, peeled, cored and grated
- 25g anchovies, finely chopped
- 1.5–2kg pork belly with the ribs attached

Hawksmoor at Home

Tamworth Belly Ribs

Since day one, these have consistently been our most popular starter. We're not a big fan of dry, skinny ribs, we like them chunky and with a decent amount of fat, so we use belly ribs instead of the usual back ribs. We cook them low and slow until both meat and fat are meltingly tender and it's all starting to pull away from the bone. This will make more marinade than you need, which you can use for our chilli (Hawksmoor at Home p 82) or baked beans (p199). It will keep for five days in the fridge.

In a heavy-based frying pan dry-roast the spices for about 5 minutes until they turn colour. Tip them into a grinder and whizz until powdered.

Cook the onion, garlic and spices over a low heat in the vegetable oil for about 5 minutes. Add the apple juice and reduce until evaporated. Whizz in a blender with all the other ingredients except the apple and anchovies. Stir in the grated apple and chopped anchovies and set aside.

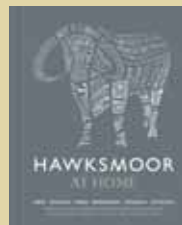
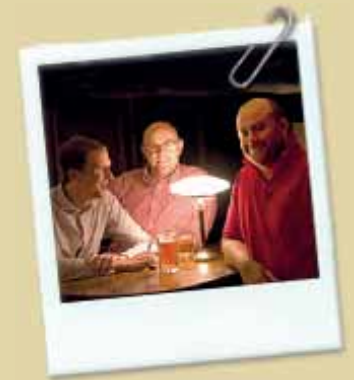
Remove the skin from the pork belly and place the belly in a dish. Using your hands, massage the ribs with enough marinade to liberally cover the meat. Cover and leave in the fridge overnight.

To cook, place the ribs in a shallow roasting tray. Cover with foil and roast on a low heat (100°C/200°F/Gas ¼) for 4–5 hours until the meat is tender.

Remove from the oven and allow to cool before cutting the ribs into portions. In a heavy-based pan, reduce some of the remaining marinade and use it to baste the ribs liberally.

Finish cooking the ribs on the barbecue or in a hot oven (220°C/425°F/Gas 7) until thoroughly heated through, taking care not to burn them. We like to serve our ribs with pickled red cabbag, but you could serve them with a slaw.

A TAMWORTH BELLY RIBWICH: In the unlikely event you have any ribs left you can make an amazing pulled pork sandwich with the leftovers. Simply strip the meat off the ribs, reheat in the remaining marinade then stuff the warm, gooey pork between thick slices of sourdough bread, along with some shredded spring onions and sliced cucumber.



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