

Tamarind Chutney Ribs

Yields: 6 servings

Prep time: 10 min

Cook time: 2½ hrs

INGREDIENTS:

- 1 10 oz. jar of [The Kiwi Importer's Tamarind Chutney](#) (any heat)
- 2 tablespoons of minced garlic
- 2 teaspoons of pepper
- 2 teaspoons of salt
- 3 tablespoons of honey
- 3 tablespoons of light soy sauce
- 3 tablespoons of Sriracha sauce

TOOLS:

- [Chantal Induction 21 Steel Ceramic Coated Griddle](#)
- [Chantal Pouring Bowl \(8 cup\)](#)





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PROCESS:

1. Heat the oven to 275° F. Lay out sheets of foil and place the ribs onto the foil. Rub both sides of the rack of ribs with salt and pepper.
2. Mix your [Kiwi Importer's Tamarind Chutney](#), Sriracha, soy sauce, honey, and minced garlic together in the [Chantal Pouring Bowl](#).
3. Baste both sides of the ribs with the sauce generously.
4. Wrap the ribs in the foil, seal the ends so the sauce stays inside and won't leak out.
5. Place the rib onto [The Chantal ID 21 Ceramic Coated Griddle](#) and cook in the oven at 275° F for one hour.
6. Remove the ribs from the oven and baste the ribs again with the sauce.
7. Place back in the oven for another hour and a half.
8. Take the ribs out and allow to cool for 15-20 minutes.
9. Remove from foil and serve on griddle.
10. Plate and serve. **Enjoy!**