

Ginger marinated BBQ pork rib

Cuisine: South-East Asian
Food category: Pork




Author: [Myat Ko ko](#)





Program steps


Preheating: 200 °C


1


 Combination


 30 %

 Termination by time

 00:15 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Pork ribs	1.5	kg
Ginger puree	70	ml
Garlic puree	50	ml
Sesame oil	20	ml
Salt	10	g
Black pepper crose	10	g
Light soy sauce	30	ml
Black rice vinegar	30	ml
Brown sugar	20	g

Directions

Wash carefully the pork rib and marinated all the ingredients together and keep overnight. Pre heat the oven and place the pork ribs on vision express grill and cook for 15 minutes.

Recommended accessories



Vision Express Grill