

FAVORITE GAME RECIPE: *SPARERIBS WITH SWEET POTATO FRIES AND FRESH CHEESE DIP*

ALENA STEINBACH

A really delicious mess! Dig in and get your hands dirty. You probably won't be able to stop yourself from licking your fingers to savor this Asian-influenced marinade.



INGREDIENTS

FOR THE SPARERIBS

- 2 kg wild boar ribs (with or without belly sides)
- 5 tbsp hoisin sauce
- 5 tbsp soy sauce
- 5 tbsp teriyaki sauce
- 3 tbsp mustard
- 3 tbsp liquid honey
- 3 tbsp tomato ketchup
- 1 large onion
- Salt
- Pepper

FOR THE DIP

- 1 clove of garlic
- 200 g cream cheese
- 2 tbsp olive oil
- 1 tsp chili powder
- Salt
- Pepper
- 1 stalk of parsley

FOR THE FRIES

- 1 kg sweet potatoes
- 2 tbsp cornflour
- 5 tbsp olive oil
- Sea salt

IN ADDITION

- A small saw or poultry shears

VARIATION

You can also use ribs from red deer or fallow deer for this recipe.



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PREPARATION

SPARERIBS

Preheat the oven to 120°C (circulating air). Pat the spare ribs dry, remove tendons, skin and fat, and cut or saw into pieces (4-5 ribs per portion). Line two baking trays with baking paper.

Mix hoisin, soy and teriyaki sauce with mustard, honey and tomato ketchup. Peel and chop the onion, and add to the sauce. Season with salt and pepper. Brush the spare ribs with marinade (do not use all of it), and wrap them with tin foil. Make sure that the marinade does not leak out of the foil. Spread onto the paper on the baking tray, and put them into the oven (bottom and top) for 3 - 3 ½ hours.

Take the spare ribs out of the oven, unwrap them, and put them into an ovenproof container. Set the oven to 220°C grill function, and fry the spare ribs for a few minutes until crispy, while coating them several times with the rest of the marinade. Take out of the oven, cover with foil and wrap them in kitchen towels.

Turn the oven back to 200°C (circulating air) and bake the fries for 10 minutes. Turn and bake for another 10 minutes until crisp, then sprinkle with sea salt. Put the spare ribs on plates, and serve them with the French fries and the dip.



DIP

In the meantime, peel the garlic and crush it into a bowl. Add cream cheese, olive oil, chili powder, salt and pepper, and mix everything together. Wash the parsley, dab dry and chop finely. Then stir into the dip. Cover the dip and place into the refrigerator until serving.

FRENCH FRIES

Approximately 40 minutes before the spare ribs are done wash the sweet potatoes and peel as desired. Cut into French fries chopsticks and put them in a large cling film bag. Add the starch and shake well. Place the fries side by side on a backing tray lined with baking paper (or - if there is no third tray - put on the oven rack) and sprinkle with olive oil.



ENJOY!

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