

THICK OVEN BAKED CHIPS SERVED WITH SUCCULENT BEEF RIBS



Serving: 4

Cooking Time: 30 minutes

Prep Time: 20 minutes

INGREDIENTS

- 3 potatoes, skin on and thickly cut

- 20ml extra virgin olive oil
- Salt, to taste
- 1 x 1kg beef ribs, marinated
- 3 x dips of choice

INSTRUCTIONS

1. Place the potatoes in a bowl with cold water and leave to soak for (+/- 10 minutes). Remove and dry with paper towels. Preheat the oven to 180°C.
2. Rub the potatoes with the olive oil and season well. Place in a roasting pan and roast until crispy and golden.
3. Cook the ribs according to the packet instructions and serve together with the potatoes and dips.