

SPICY CRISPY WEDGES SERVED WITH SCRUMPTIOUS PORK RIBS



Serving: 4 - 6

Cooking Time: 30 minutes

Prep Time: 10 minutes

INGREDIENTS

- 3 large potatoes, with skin on cut into wedges

- 5ml (1tsp) cayenne pepper
- 5ml (1tsp) ground paprika
- Salt and freshly ground black pepper, to taste
- 15ml (1 tsp) olive oil
- 1,5kg pork ribs, marinated
- Dip, of choice

INSTRUCTIONS

1. Preheat the oven to 220°C.
2. In a large bowl mix the oil, salt, pepper and spices. Toss the wedges in the mixture to coat well.
3. Place the potatoes on a baking sheet and bake for (+/- 40 minutes) turning halfway.
4. Cook the ribs according to the packet instructions and serve with the crispy potato and dip.