Antipasto Plate

NIBBLEDISH CONTRIBUTOR

Ingredients

RIBS
rack of pork ribs
1 cup hoisin sauce
1/4 cup katsup manis
big dollop golden syrup
1 Tbs tomato paste
2 cloves garlic
1/2 cup beer

HALOUMI
1 packet haloumi
1 lemon
plain flour
salt and pepper to taste

BRUSCHETTA
2 large tomatoes
handful fresh basil
1/2 spanish onion
2 cap fulls of sticky good balsamic vinegar
splash olive oil
shaving of fresh parmesan

Extras
spicy garlicky salami
turkish bread
store-bought chunky pesto dip

Instructions

RIBS
Mix everything together and marinate for as long as you like. Half an hour is fine but the longer the better.
Then just BBQ till done. This marinade is also really nice on portioned chicken pieces barbequed :)

HALOUMI
Coat the haloumi in flour, fry in a little bit of oil and squeeze lemon juice on top while it's cooking. Only takes about 1.5 minutes on either side.

BRUSCHETTA
Mix everything in a bowl and grate the parmesan on the top.

WARNING: eat with someone who doesn't mind garlicky, onion breath and rib sauce all over your face :)