

Directions

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1.

Add 3-4 tbsp with papaya paste and keep it for 3-4 hrs.

2.

now take 3-4 tbsp papaya paste,

3.

1 tbsp red chili, 2 tbsp bbq masala, 1 tsp turmeric powder, 2 tbsp bbq masala,

4.

1 tbsp turmeric powder, 1 tsp all spice powder, ½ tsp kabab chini powder,

5.

2 tsp crushed black pepper, 4 tbsp lemon juice, 2tbsp ginger garlic paste, salt and 2
tbsp **Eva Cooking Oil**.

6.

Make a paste and put it on ribs and keep it for 1 ½ hours. Preheat the oven at 200c
and bake it for 15-20 minutes or put it on BBQ grill. Put **Eva Cooking Oil** on both the
sides of ribs and when they are ready take them out and give coal burn. Serve hot.