



Aimpoint

Wild Game Recipe
by Swedish Chef Peter Skogström

WILD BOAR RIBS WITH BEETROOT, PICKLED ORANGE AND THYME YOGHURT

INGREDIENTS:

1 side	Ribs of wild boar/pork/lamb	3 tbsp	Sugar
3 tbsp	Honey	3 tbsp	Water
3 tbsp	Tiger sauce	1	Scallion,shredded
3 tbsp	BBQ sauce	1 cup/2dl	Yoghurt
2 tbsp	Vinegar	3 tbsp	Picked thyme
6	Large beetroots		Vinegar
1	Peeled orange		Salt and pepper

PREPARATIONS:

1. Part and boil the the ribs in salt water for app. 30 min, rinse and let cool. Rub the ribs with honey, Tiger and BBQ-sauce, salt and pepper.
2. Cook the ribs on the grill while glazing them.
3. Cut the orange peel into fine strips.
4. Bring sugar and water to the boil, add the peel and boil for one minute and let cool.
5. Shred or slice the beetroots as thin as possible using a mandoline slicer or potato peeler.
6. Slice the scallion.
7. Mix the beetroot, pickled orange and scallion, flavour with salt pepper and some vinegar.
8. Mix yoghurt with picked, chopped thyme, cumin, salt and pepper.
9. Enjoy.