



Hunan BBQ Boneless Ribs



Ingredients

Buffet Serving Size

- 4 C. **Spicy Red Hunan Sauce**
(Gluten Free Starport 212)
- 7/8 C. **Marinade Seasoning** (Gluten
Free Starport 356)
- 10 lbs. Boneless short ribs. ½” thick
- 1-1/4 C. Water
- 1 C. Oil



Instructions

1. Dissolve **Marinade Seasoning** in water then add in oil. Pour over ribs, turn to coat, and marinate ribs for 30 minutes.
2. Add in 3 C. **Spicy Red Hunan Sauce** and continue to marinate for another 30 minutes or more. Save remaining 1 C. **Spicy Red Hunan Sauce** to brush on ribs before serving.
3. BBQ or grill ribs on medium high heat. About 1 minute per side depending on thickness of meat. Remove and brush on fresh sauce, garnish with cilantro or green onions and serve.
4. Serve with steamed medium grain rice.