



Hunan BBQ Pork Ribs Gluten Free Recipe



Ingredients

Serves 3 (4 ribs/serving)

- 5-6 lbs. Pork Spareribs or Baby Back Ribs (about 12 ribs)
- 2 ½ C. **Spicy Red Hunan Sauce** (Gluten free Starport 212)
- ½ C. **Marinade Seasoning** (gluten free Starport 356)
- ½ C. Oil for marinade
- ½ C. Water for marinade
- Garnish

Instructions

1. Dissolve ½ C. **Marinade Seasoning** with ½ C. water and thoroughly mix in ½ C. of oil then marinate ribs at least an hour or more. May be covered and frigate overnight or longer.
2. Remove any excess liquid from marinated ribs and place ribs on foil lined roasting pan.
3. Brush ½ C. of **Spicy Red Hunan Sauce** on ribs, place ribs meat side down and cover pan tightly with foil.
4. Preheat oven to 325°F and roast ribs for 3-1/2 hours, turning once per hour.
5. Cut ribs to individual pieces when cooled, cover and refrigerate if not used immediately.
6. Prior to serving, brush on more **Spicy Red Hunan Sauce** on each rib then broil or grill until brown and caramelized.
7. Garnish and serve.