



Spicy Orange 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 Orange Sauce** (Gluten free Starport 127)

½ C. **Marinade Seasoning** (Gluten free Starport 356)

½ C. Oil for marinate

½ C. Water for marinate

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 Orange 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 Orange Sauce** on each rib then broil or grill until brown and caramelized.
7. Garnish and serve.