



Hoisin Sticky Honey Ribs Gluten-Free



Ingredients: per serving

- ¼ C. **Hoisin Sauce** (Gluten- Free Starport 128)
- 8 oz. Baby back pork ribs, cut each to about 2" long, marinated, and deep fried (see instructions below)
- ¼ C. Red bell peppers, 1"
- ¼ C. Green bell peppers, 1"
- ¼ C. Onions 1"
- ¼ C. Celery 1"
- 2 Tbsp. Honey
- 1 Tbsp. Corn oil
- 2 Tbsp. Corn starch
- 1 Tbsp. Green onions, chopped for garnish



Instructions:

1. Cut and marinate 10 lbs. of ribs with **Marinade Seasoning** and use as needed.
2. Remove the ribs from the marinade and dust them with cornstarch. Then, deep-fry for 4- 5 minutes until done and the meat temperature reaches 160°F. Set aside.
3. Heat a wok or pan at high heat. When hot, add oil, onion, celery, and bell peppers.
4. Stir fry the vegetables for about a minute. Add the **Hoisin Sauce**, toss, and mix with the vegetables, then add the fried ribs and honey.
5. Coat ribs with sauce and remove, garnish with green onions.

Marinade for 10 lbs. of cut ribs:

1. Dissolve ¾ C. **Marinade Seasoning** (Starport 356 Gluten Free) with 1C. of water, and add 1 C. corn oil, then mix well.
2. Add cut ribs and marinate for 30 minutes or more. It may be covered, but refrigerate overnight or longer.