



Fried Sticky Honey Korean Ribs Gluten Free



Ingredients: per serving

- ¼ C. **Korean BBQ & Wing Sauce** (Gluten Free Starport318)
- 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. Best to cut and marinate 10 lbs. of ribs with **Marinade Seasoning** and use as needed.
2. Remove ribs from marinade and dust ribs with corn starch, then deep-fry 4- 5 minutes until done with meat temperature reaches 160°F. Set aside.
3. Heat wok or pan at high heat, when hot add in oil then onion, celery and bell peppers.
4. Stir fry vegetable about a minute, add **Korean BBQ and Wing Sauce** toss and mix with vegetables then add in 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. May be covered, refrigerate overnight or longer.