

# Starport Foods

## Korean Spicy Fried Riblets



### Ingredients: Individual Serving

- ¼ C. **Korean BBQ and Wing Sauce** (Starport 318 Gluten Free)
- 8 oz. Pork riblets, marinated and deep fried (see instructions below)
- 1 Tbsp. **Marinade Seasoning** (Starport 356, Gluten Free)
- 1 Tbsp. Corn oil
- ¼ C. **Crispy Seasoning Batter** (Starport 354)
- 1 C. Green onions chopped for garnish
- 1 Tbsp. Toasted sesame seeds for garnish



### Instructions:

1. Have your butcher cut the pork ribs across the bone into 2” strips.
2. Rinse any bone chips from ribs and cut into individual riblets.
3. Dissolve **Marinade Seasoning** in water then add in oil and marinate riblets for ½ hour or more.
4. The 8 oz. serving is about ¼ of a baby back rib rack, the whole rack may be cut and marinated with scaled up quantity of **Marinade Seasoning**, water and oil.
5. Remove riblets from the marinade and dust with **Crispy Seasoning Batter**, then deep-fry 4- 5 minutes until done, with meat temperature reaching 160°F.
6. Place riblets in a large bowl, add in **Korean BBQ and Wing Sauce** and toss and coat riblets.
7. Plate riblets, garnish with green onions and toasted sesame seeds and serve.