

# BRAISED PORK SPARE RIB BITES

F EASY

Last Modified: 01/17/2016

PREP: 2 Hrs 15 Min  
COOK: 3 Hrs  
STOVETOP

BBQ-ASIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Rack	Pork Spareribs	Trimmed
1/4	Cup	Honey	
4	Tbsp	White Sesame Seeds (Garnish)	
6	Stalks	Green Onions (Greens & Whites)	Thin Sliced

## MARINADE

2	Tbsp	Rice Wine Vinegar (Marukan)	
4	Tbsp	Dark Soy Sauce (Lee Kum Kee)	
6	Tbsp	Cider Vinegar (Heinz)	
1	Tbsp	Granulated Sugar	
2/3	Cup	Water	

## PREPARATION

<b>FACTOID</b>	Fantastic, sticky, finger licking good!
<b>HINTS</b>	You can easily double or even triple this recipe and cook it for 8 hours over low heat in a Crock Pot.
<b>TOOLS</b>	1) Dutch Oven & Lid OR Crock Pot 2) Gravy Separator 3) Gallon Zip Lock Bag
<b>HINTS</b>	Have your favorite butcher bandsaw the rack(s) of Spareribs into 1 1/2 inch long plus or minus pieces.
<b>PREP</b>	Using a sharp knife, separate the Ribs between the bones to make them into small, bite-sized pieces.
<b>PREP</b>	<b>The Day Before:</b> Add the Marinade ingredients into a gallon zip lock plastic bag, seal and squeeze to mix it well. Add in the Rib pieces, re-seal and squeeze to coat all of the Rib pieces. Refrigerate for at least 2 hours, overnight is best.
<b>PREP</b>	<b>DISH</b> 1) Thinly slice the whole Green Onions and set them aside.
<b>1</b>	Add the Rib pieces and Marinade into a covered dutch oven, simmer over medium heat until tender (the Meat begins to separate and shrink back from the bone).
<b>2</b>	Remove the Sparerib Bites from the dutch oven, retaining the braising liquid in a gravy separator. Place the Sparerib Bites on a serving platter, cover with foil and place in a 200 degree oven to keep warm. Separate off the Sauce back into the dutch oven and discard the floating fat.
<b>3</b>	Turn the heat up to high and bring it to a boil - add in the Honey and stirring often, continue to boil until reduced by 1/2 (bubbles on bubbles for a nice thick Sauce).
<b>SERVE</b>	Drizzle the Glaze over the Sparerib bites, sprinkle with the Green Onion slices and Sesame Seeds and serve while hot.