

# BONELESS BARBECUED SPARE RIB BITES

F MEDIUM

Last Modified: 08/07/2014

PREP: 13+ Hrs  
COOK: 1 Hr  
OVEN: 350 & BROILER

BBQ-ASIAN

**MAKES 10 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Whole	Pork Tenderloins	Trimmed

## RED BBQ MARINADE

1/2	Cup	Soy Sauce (Lee Kum Kee)	
2	Stalks	Green Onion (Greens Only)	Thin Sliced
1/3	Cup	Honey	
1/3	Cup	Ketchup (Heinz)	
1/2	Cup	Light Brown Sugar	
1/4	Cup	Chinese Rice Wine (Quian Hu)	
1	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Hoisin Sauce (Koon Chun)	
2	Tsp	Red Food Coloring	
1/2	Tsp	Chinese 5 Spice Powder	
1	Clove	Garlic	Minced

## PREPARATION

<b>FACTOID</b>	Thinly sliced, small bite sized pieces of Pork, very similar to the bright red Chinese take-out Boneless Spare Ribs. The Marinade is extremely tasty, I also use it on Chicken or Ribs (with / without the Food Coloring).
<b>FACTOID</b>	The longer this marinates for, up to 4 days, the deeper the flavor & bright red color.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Aluminum Half Sheet Pan &amp; Wire Rack</li> <li>2) Quart Ziploc Bag</li> <li>3) Medium Mixing Bowl.</li> <li>4) Medium Saucepan</li> <li>5) Metal Pie Tin</li> </ol>
<b>PREP</b>	<p><b>Up To 4 Days Before:</b></p> <ol style="list-style-type: none"> <li>1) Trim off any accessible fat and silverskin off of the Pork Tenderloins prior to slicing.</li> <li>2) Thinly slice the Green Onion greens and set them aside.</li> <li>3) Mince the Garlic Clove and add it on top of the Green Onions..</li> </ol>
<b>1</b>	Cut the cold Tenderloins, across the grain, into large round pieces about 3/4" long. Thinly slice the pieces, with the grain, into thin strips about 1/8" thick by 1/2" wide; put them into the Ziploc bag.
<b>2</b>	In a medium saucepan over medium low heat, stir in the Soy Sauce, Garlic. Green Onions, Honey, Ketchup, Brown Sugar, Rice Wine, Rice Wine Vinegar, Hoisin Sauce, Food Coloring, and Chinese Five-Spice Powder. Cook and stir until just combined and slightly warm, about 3 minutes.
<b>3</b>	Pour the Marinade into the bag with the Pork Strips, squeeze air from the bag, and seal. Squeeze & turn the bag a few times to coat all of the Pork pieces evenly.
<b>4</b>	Marinate the Pork in the refrigerator, a minimum of overnight and up to a maximum of 4 days (the longer, the better). Squeeze & turn every so often.

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<b>FACTOID</b>	The Chinese traditionally hang the meat from a hook high up and slow roast it for 8 hours. Three times during the process, wetting the partially cooked Pork in the Marinade.
<b>5</b>	Preheat the oven to 350 degrees with a rack just below center. Place a pie tin with a cup of water in it on a rack placed just below the sheet pan.
<b>6</b>	Remove the Pork from the Marinade. Place any remaining Marinade in a medium mixing bowl and set it aside.
<b>7</b>	Place the Pork Strips not touching in a single layer on a wire rack in a sheet pan lined with parchment paper .
<b>8</b>	Bake the Pork for 20 minutes. Remove from the oven and stir the partially cooked Pork back into the reserved Marinade to re-wet them all.
<b>9</b>	Again, remove the Pork from the Marinade. Discarding all of the remaining Marinade. Place the Pork Strips not touching in a single layer on the wire rack in the same sheet pan. Make sure there is still water in the pie tin.
<b>10</b>	Return the Pork to the oven and bake for another 30 minutes. Turn the oven off. Remove the water pie tin and move the oven rack up to the top. Broil the strips on high until they begin to darken & crisp up, about 5 minutes. If desired, turn the strips over and broil the other side.
<b>SERVE</b>	Serve as a toothpick appetizer (a selection of different Dipping Sauces would be very nice).