



???? Sweet little pig ribs

NIBBLEDISH CONTRIBUTOR

Ingredients

- ribs, cut into little piece or have a rack - Hoyseen Sauce - BBQ sauce of any brand - Brown sugar - Water -Garlic

Instructions

I tried with both rib racks and chopped little ribs, I like the little ones better because it cook a lot faster and the taste its a little stronger :D 1. Marinate your ribs with Chop Garlic or Garlic powder, Hoyseen Sauce and BBQ sauce just enough to cover the the whole ribs. 1 ~ 2 hours before cooking would be enough, you can leave it overnight if you really want. 2. Bake at 350F for around 20~40 minute. Chopped ribs takes around 15~ 20 minutes. Rib rack takes longer. 3. I love sauce but this is optional, its good on rice and to be a dipping sauce for ribs. Pour the oil/sauce from the rib pan you just baked with into a cooking pot and cook on lowest heat possible. 4. Add 2 tablespoon of BBQ sauce and Hoyseen sauce. More if you like the sauce and want to make more. Add 1 teaspoon of brown sugar. If the taste is too strong u can add a little water and a little olive oil.