



SWEET & SOUR PORK RIBS

COOK TIME: 10 - 12 HOURS | SERVINGS: 6

NOTE: Once finished, simply lift the SeparAide™ and strain.



KID FRIENDLY



HIGH PROTEIN



PARTY FAVORITE

INGREDIENTS

- 3 lb pork rib, cut into 2-3 sections
- 2 c. brown sugar
- 1/4 c. flour, all-purpose
- 2/3 c. water
- 1/2 c. white vinegar
- 2 1/4 T. soy sauce
- 2 1/4 T. ketchup
- 1/4 tsp. ground ginger
- 1/4 tsp garlic powder

SAUCE INSTRUCTIONS

Mix brown sugar and flour in saucepan. Add water. Stir. Add vinegar, soy sauce, ketchup, ground ginger, and garlic powder. Heat and stir until boiling and sauce has thickened.

COOKING INSTRUCTIONS

Place ribs in bottom of SeparAide™, layering each section. Pour a little sauce over each layer; ribs, sauce, ribs, sauce, etc. Place lid on top and cook on low 10 - 12 hours. Continue to baste meal about once an hour until leftover sauce is gone.