Bite-Size Sweet And Spicy Beef Ribs

Impress your party guests with these sweet and spicy bite-size beef ribs. Using Country-Style Ribs, chili garlic sauce and brown sugar, this recipe will be a big hit!

2.75 Hours	8 Servings	42 Cal	15g Protein

INGREDIENTS

1-1/2 to 2 pounds beef Country-Style Ribs, cut into 2 inch pieces

1 cup mirin

1/2 cup sweet chili garlic sauce

1/2 cup water

1/4 cup light brown sugar

1/4 cup agave nectar or honey

1 teaspoon minced fresh ginger

1 tablespoon fresh lime juice

1 tablespoons reduced-sodium soy sauce

Minced fresh chives (optional)

COOKING

1. Preheat oven to 325°F. Combine mirin, sweet chili garlic sauce, water, brown sugar, agave nectar and ginger in stockpot over medium heat stirring occasionally until sugar dissolves. Place beef ribs in stockpot; bring to a boil. Reduce heat; cover tightly. Continue cooking in 325°F oven 1-3/4 to 2 hours or until beef is fork-tender.

2. Remove beef; keep warm. Skim fat from cooking liquid. Bring to a boil; reduce heat and cook 12 to 15 minutes or until sauce is reduced by half. Stir in lime juice and soy sauce. Return beef to cooking liquid; cook 1 to 2 minutes or until heated through, stirring occasionally.

3. Sprinkle beef with chives, if desired. Serve with remaining sauce for dipping, if desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		10.8g	51mg		36g	15g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com

©2026 American Foods Group, LLC • All Rights Reserved • Printed on 11/11/2026