

## 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!

### 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)



2.75  
Hours



8  
Servings



42 Cal



15g  
Protein

### 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	GLUTEN FREE	ALL NATURAL
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.

