



General Tso's Saucy Ribs (serves 8)

Ingredients:

- 5 pounds Beef short ribs
- or
- 2 large slabs St. Louis Style (not baby back) ribs
- 6 cups General Tso' Sauce (Available in the international aisle at your local grocer)
- 4 cups Water

Directions:

1. Combine 4 cups of General Tso's sauce with 4 cups of water in a large pot.
2. Trim any large chunks of fat from ribs and place into the pot of sauce and water and cover.
3. Bring to a boil and reduce to a low simmer – allow to simmer for at least 1 hour.
4. Remove from flame, cool and place to refrigerator overnight.
5. The next day, preheat grill to high heat and clean grates very well – if oven heating is desired, preheat oven to 425°F.
6. Remove ribs from braising liquid and place directly onto preheated grill – for oven heating, place ribs onto a foil lined sheet tray.
7. Use reserved 2 cups of General Tso's sauce as barbecue baste and apply liberally to ribs as they cook – for oven heating, apply some of the reserved sauce to ribs before placing onto the top shelf of preheated oven.
8. Cook grilled ribs on each side for approximately 5-7 minutes – for oven heating, allow to cook on each side for 10 to 15 minutes.
9. Remove from grill and serve with your favorite vegetables.