



Asian Spicy Dry Rub Pork Ribs

Ingredients

TruNatural Pork Side Rib Strip 1 piece (3 LB) Serve 2

Dry Rub spices

Knorr Chicken Powder	1 tsp	Sea Salt	1 tsp
Cumin	2 tbsp	Star Anise powder	2 tsp
Brown Sugar	3 tbsp	Sichuan Peppercorn Powder	3 tsp
Cinnamon	1 tsp	White Pepper	1 tsp
Garlic powder	1 tsp	Paprika	3 tbsp

Finished touch

Hoisin Sauce 1 Tbsp white sesame

Instructions

1. Mix all the spices together and rub the ribs thoroughly with the mixture. Let it rest for at least 15 mins.
(Note: For better taste, you can marinate it one day in advance.)
2. Preheat oven at 275F. Roast for 2 ½ hour.
3. Take the ribs out and turn the oven up to 450F.
4. Glaze the rib with Hoisin sauce on both sides.
5. Put into the oven and bake for 7 minutes. Sprinkle with white sesame and serve.



Potato Bacon Salad

Ingredients

Potato	200 grams	Green Onion	1 stalk
Bacon	2 slices	Grainy Mustard	2 tsp
Shallots	50 grams (1pc)	Salt & Paper to taste	
Apple Cider	1/3 cup		

Instructions

1. Boil potatoes in water until soften. Cut them into bite size.
2. Sauté bacon and shallots for a couple minutes and then drain the fat. Add apple cider vinegar and olive oil cook for another minute. Season with salt n peppers to taste.
3. Pour the mixture into the potatoes and mix it up with Green Onion and Grainy Mustard.