



## Dry Ribs

### Ingredients:

2 lbs. Pork Button Bones, cut into 1 bone pieces  
2 TB. Montreal Steak Seasoning  
 $\frac{3}{4}$  tsp. Cayenne Pepper  
 $\frac{3}{4}$  tsp. Granulated Garlic

### Directions:

Mix spices together. Rub pork bones with spices. Place pork bones in vacuum seal bag. Seal bag. Let marinade in refrigerator 24 hours. Bring 2 quarts of water to a boil. Place bag of bones in water. Bring to a boil. Simmer 1 hour submerged. Place a weight to keep bag underwater. Remove from water. Let cool. Refrigerate overnight.

Keeps 1 week in the refrigerator or 3 months in the freezer.

To serve – fry at 350F for 3 - 4 minutes till crisp and golden brown. Serve with Sweet Thai Chili Sauce