

Sichuan Style Sweet and Sour Spare Ribs

(China)

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The main meat dishes in China are comprised of pork. Braising is a common way to cook meat.

Ingredients:

2 – 3 pounds pork spare ribs, sliced
4-5 slices ginger root
4 tablespoons dark soy sauce
¼ teaspoon salt
2 tablespoons balsamic vinegar
3 tablespoons sugar
1 tablespoon cooking wine
1 cup water
Cooking oil

Instructions:

Boil spareribs for about 10 minutes and drain, wash and put aside.

Heat oil in a pan. Add spareribs, salt, cooking wine, balsamic vinegar, sugar, dark soy sauce, and ginger root.

Cook for 5 minutes. Add water and simmer spareribs for 1 hour until the water is almost dried out.

Remove from heat and ready to serve.