

## Baby Ribs Wuxi-Style Recipe

**Ingredients:** Serves 4

670g baby back pork spareribs, cut lengthwise into individual ribs  
and then crosswise into about 20 pieces, each 1½ to 2 inches long  
¼ cup rice wine or dry sherry  
⅓ cup smashed rock sugar  
¼ cup soy sauce  
¼ cup fermented red rice, loosely tied in a piece of cheesecloth  
4 scallions, white and green parts, trimmed  
One ½-inch piece peeled fresh ginger, smashed under a cleaver  
2 whole star anise  
One 3-inch cinnamon stick  
4 small dried hot red chilies

**Method:**

Bring a large pot of water to a boil over high heat. Add the ribs and cook to remove some of the surface fat, about 2 minutes. Drain in a colander. Mix 2 cups water with the rice wine, rock sugar, soy sauce, fermented red rice, scallions, ginger, star anise, cinnamon stick and chilies in a flameproof casserole or Dutch oven. Add the ribs and bring to a boil over high heat. Place a plate or a flat lid inside the wok to keep the ribs submerged in the sauce. Partially cover the casserole with the lid. Reduce the heat to medium-low, and cook at a steady simmer until the ribs are tender and the sauce is syrupy, 35 to 40 minutes. If the sauce seems too thin, transfer the ribs to a platter, cover them with aluminum foil to keep warm, and boil the sauce over high heat for a few minutes to reduce it. Remove the star anise, cinnamon stick, and chilies. Transfer the ribs and sauce to a serving platter, and serve immediately. (The red rice is only a seasoning, and should not be eaten). Fermented rice, like regular rice, will triple in volume when cooked, so tie it loosely in cheesecloth so it has room to expand.

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