

Crispy Rib Soup Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

300g back ribs
½ daikon radish
2 stalks cilantro
½ cup yam flour

Seasonings A:

½ tablespoon cooking wine
1 tablespoon soy sauce
a pinch of five-spice powder

Seasonings B:

1 tablespoon cooking wine
6 cups boiling water
1 teaspoon salt

Method:

Rinse ribs well and marinate in seasoning A for 30 minutes. Then coat evenly with a layer of yam flour. Press and squeeze tight, then deep-fry in smoking oil until crispy and brown. Remove from oil and drain. Rinse radish, peel and cut into small chunks. Transfer ribs in steaming plate along with wine and boiling water from seasoning B added. Steam in rice cooker or steamer for 30 minutes. Remove and add radish, return to steamer and steam for another 15 minutes. Season with salt to taste and remove. Rinse and chop cilantro, then sprinkle over the soup. Serve. Smaller pieces of ribs are easier to deep-fry until crispy. After they are coated with flour, in addition to pressing and squeezing tight, allow them to sit for some time until the flour moistens, so that the coating will not fall off when frying. The deep-fried ribs have to be steamed again, so they have to be deep-fried a little longer until very crispy. This will make the soup even tastier.

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