

Deepfried Pork Ribs Soup Recipe

Ingredients:

1200g pork ribs, cut into pieces
500cc stock
1 white radish, cut into pieces
7 to 8 slices old ginger
3 teaspoon salt
3 tablespoons gourmet powder
3 tablespoons crystal sugar
15g coriander
15g white pepper powder

Seasoning for marinade:

½ tablespoon five spices powder
⅓ tablespoons white pepper powder
1 tablespoon rice liquor

Method:

Rinse pork ribs, transfer to a bowl, combine seasoning for marinate, sprinkle a handful sweet potato starch, mix by hand and marinade at least ½ hour, coat ribs with sweet potato starch evenly. Preheat soy oil for deep frying, set over medium heat, deep fry ribs until golden brown, drain and transfer to plate. In a saucepan, pour stock, white radish, ginger and garlic, cook until soft and season by salt, gourmet powder and crystal sugar, add fried ribs. Spoon ribs and soup into bowl, keep warm in a steamer, to serve, sprinkle with coriander and white pepper powder. The white radish can be substituted by winter melon for freshen up palate.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]