

Ribs Red Wine Lees Sauce Recipe

Ingredients:

2 or 3 lb back ribs
2 Chinese cucumbers
1 teaspoon minced garlic

Seasonings:

A 1 tablespoon cooking wine
1/2 tablespoon soy sauce
1/2 teaspoon sugar
1 teaspoon cornstarch

B 2 tablespoons red wine lees (can be purchased at grocery store and in traditional markets.

Some

types are very salty, while others are lighter, so taste first in order to determine the portion size

before seasoning).

1 tablespoon cooking wine
1 teaspoon sugar
4 tablespoons water

Method:

Chop ribs into small pieces, rinse well and drained. Marinate in seasoning **A** for 30 minutes, then deep-fry in smoking oil until crispy and remove. Rinse Chinese cucumbers well and cut into large chunks by slicing at an angle and rotating the cucumber a quarter turn before each cut, then blanch through oil rapidly and remove. Heat 2 tablespoons of oil in a wok, stir-fry minced garlic and red wine lees until fragrant. Add the remaining seasoning **B** to taste, stir until even, then add ribs to mix. Saute until flavor is well absorbed by the ribs, add cucumber pieces. Mix well and place on serving plate. Serve.

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