

## **Singgang Daging Recipe**

**(Indonesian Spareribs Special - Using Beef Ribs)**

**Ingredients:** Serves 4-6

1.5 kg (3 lb) beef spareribs  
3 cloves garlic, peeled and finely chopped  
1 teaspoon peeled and finely grated fresh ginger  
1 teaspoon salt  
3 tablespoons peanut oil  
¼ cup dark soy sauce  
½ cup water  
2 tablespoons dry sherry  
½ teaspoon five spice powder  
¼ teaspoon ground black pepper  
1 tablespoon palm sugar (or substitute with honey) or to taste

**Method:**

Have spareribs cut into individual ribs and short lengths about 2-inch. They are easier both to cook and eat this way. Rub them with chopped garlic, grated ginger and salt. Marinade for about 15 minutes. Heat oil in a wok and stir fry for 5 to 6 minutes over high heat until ribs are browned. Combine all the other ingredients and pour over the ribs. Bring to the boil, then reduce heat to very low to simmer, covered until meat on ribs is very tender and liquid reduced. Uncover, stir in honey or sugar, to taste, until dissolved. Serve hot. Ribs can be roasted in a preheated moderately hot oven for a few minutes until further glazed with honey or sugar and browned.

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