

Sweet Sour Pork Ribs Recipe

Ingredients:

2/3 lb back ribs
1 Chinese cucumber (can be substituted with green chili pepper)
1 red capsicum
1/2 can pineapple
1 teaspoon minced garlic

Seasonings:

A 1 tablespoon cooking wine
1/2 tablespoon soy sauce
1 teaspoon sugar
B 1 teaspoon cornstarch
1 teaspoon plain flour
C 4 tablespoons ketchup
3 tablespoons sugar
2 tablespoons vinegar
1/2 teaspoon salt
1/2 tablespoon cornstarch water

Method:

Rinse ribs well and marinate in seasoning A for 30 minutes, then add seasoning B to mix. Remove and deep-fry in smoking oil until brown, then remove from oil. Cut Chinese cucumber into irregular chunks. Discard seeds from capsicum, then cut into pieces. Discard the liquid from the pineapple can. Heat 2 tablespoons oil in wok and stir-fry minced garlic until fragrant. Add Chinese cucumber pieces and capsicum pieces. Sauté until done and add all seasonings C to taste. Return ribs and mix well. Do not stir-fry deep-fried ribs with the seasonings too long, or the skin will be too soft. Remove and serve.

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