

## Sweet Sour Spareribs Recipe

**Ingredients:** Serves 4

800g spareribs, cut into 1½ inch lengths and marinated 2-3 hours  
in 1 tablespoon light soy sauce, 1 teaspoon ground pepper, 1 teaspoon salt,  
1 teaspoon cornstarch and 1 teaspoon Chinese wine  
¼ cup chili, sliced diagonally  
½ cup pineapple, sliced into cubes  
½ cup onion rings  
¼ cup tomato, cut in quarters

**Ingredients for the sweet and sour sauce:**

½ cup tomato ketchup  
¼ cup shredded fresh young ginger  
1 tablespoon vinegar  
1 tablespoon sugar  
1 teaspoon salt  
½ teaspoon pepper  
3 cups soup stock

**Method:**

Fry the marinated spareribs until golden brown in ½ cup cooking oil; then remove from the pan and drain. Mix the ingredients for sweet and sour sauce in a pot, heat to boiling, then simmer for about 20 minutes. Strain the sauce to remove any lumps. When ready to serve, place the fried pork ribs on a platter. Heat ¼ cup oil in a wok until very hot. Put the chilies, pineapple, tomatoes and onions into the wok and fry. Add 1 cup of the sweet and sour sauce. In a bowl, mix 2 tablespoons cornstarch with 3 tablespoons cold water and add, as much of this as required to the mixture in the pan to thicken it; then, spoon it over the spareribs.

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