

Wuxi Stewed Spareribs Recipe

Ingredients: Serves 4

600g spareribs
200g snow pea sprouts
2 stalks scallions
3 slices ginger
1 star anise
1 small piece cinnamon peel

Seasonings:

6 tablespoons soy sauce
2 tablespoons wine
¼ teaspoon dark colored soy sauce
2 tablespoons rock sugar
a few drops of sesame oil

Method:

Chop spareribs to 5cm long pieces. Mix with soy sauce for 20 minutes. Deep-fry with 160°C until browned. Drain. Heat 1 tablespoon of oil to stir-fry ginger and scallion sections, stir-fry until fragrant. Add soy sauce, wine, star anise, cinnamon and 3 cups of hot water. Bring to a boil, add spareribs, simmer for 1½ hours. Add dark colored soy sauce and rock sugar, continue to stew for about 30 minutes to very tender. Turn to high heat to reduce the sauce, add a little of sesame oil, remove to a plate. Stir-fry snow pea sprouts, season with a little of salt. Serve with the spareribs. This is the traditional way to make this dish. You may blanch the spareribs instead of deep-frying them, then stir-fry with ginger and scallion to enhance the flavor. The color and aroma will not be as strong as deep-frying.

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