

Sweet & Sour Spare Ribs

Cuisine: Chinese

Category: Meat

Occasion: Dinner

Servings: 4

Ingredients:

Spare Ribs

2 lbs. (900 grams) spare ribs (finger length)

6 ginger slices

5 garlic cloves (cut them small)

2-3 spring onions

Sauce

1 tablespoon Chinese rose wine

2 tablespoons Chinese vinegar

3 tablespoons sugar

4 tablespoons dark soy sauce

5 tablespoons water (or just enough to cover the spare ribs)

3 tablespoons tomatoe sauce (optional)

Instructions:

People around the world love to eat Chinese food. The following recipe is from my wife, Petula. When I was working in New Zealand some years back, we often entertained our friends and colleagues with this very popular Chinese dish. I hope you will enjoy it, too. Sweet and sour spare ribs (or "numeric" spare ribs)*
People around the world love to eat Chinese food. The following recipe is from my wife, Petula. When I was working in New Zealand some years back, we often entertained our friends and colleagues with this very popular Chinese dish. I hope you will enjoy it, too.

* "Numeric" refers to the number of tablespoons (1 to 5) used to prepare the sauce. It is very easy to remember.

Method:

Mix the sauce ingredients together in a bowl, then set aside for later use. Wash the spare ribs clean and drain well. Wash the spring onions and cut to finger lengths. Heat a Chinese wok (or Corning ware) on high heat for 3 minutes. Add 1 tablespoon oil to it. When there is a little bit of smoke coming from the wok, add

the ginger slices and garlic, stir them a bit, then add the spare ribs. Stir, and wait until they become a bit brown. Finally, pour the already-mixed sauce over the spare ribs in the wok. Mix them well quickly, until boiling, then turn the heat to medium/low and cover the wok. Stir occasionally to prevent burning. When the sauce thickens, add 3 tablespoons tomato sauce (optional) and mix well. Add the spring onions last and mix well again. Turn off the heat, place the spare ribs on a plate, and serve.

Submitted by Li Siu Wah, Hong Kong. IPA Bulletin, Volume 17 No. 2, June 2000.