

Beef Rib Finger with Garlic Sauce Recipe

Ingredients:

1.3 lbs beef rib fingers
2 scallions, trimmed
2 ginger slices
3 star anise
1 tablespoon minced ginger and garlic
1 tablespoon chopped scallion
1 tablespoon Chinese cooking wine
15 cups boiling water
1 tablespoon cornstarch mix with about 3 tablespoons of water

Seasonings:

1 tablespoon Chinese cooking wine
2 tablespoons chili bean sauce
1 tablespoon soy sauce
1 tablespoon sugar
½ tablespoon vinegar
pepper as needed

Method:

Blanch rib fingers without cutting in a pot of boiling water. Then mix the rib fingers with 1 tablespoons Chinese cooking wine, 15 cups of boiling water, 2 scallions, 2 ginger slices and 3 star anise and put in a heatproof bowl and steam in a rice cooker filled with 6 cups of water and steam until switch pops up. Remove the rib fingers but do not discard the gravy obtained from steaming the rib fingers. Let rib fingers cool slightly, cut into slices, arrange in another heatproof steaming bowl. Heat 2 tablespoons of oil in a wok and stir-fry ginger and garlic until aromatic. Add seasonings along with 1 cup gravy from steaming the rib fingers. Bring to a boil and drizzle over rib fingers in the heatproof steaming bowl. Return rib fingers to rice cooker, with 3 cups water added in the rice cooker, steam until switch pops up. Pour liquid from rib fingers into wok and flip rib fingers over onto serving plate. Thicken the rib finger liquid in the wok by adding the cornstarch mixture. Cook until slightly thickened and drizzle over the rib finger. Sprinkle with chopped scallions and serve.