

Braised Spare Ribs with Pineapple Recipe

(Malaysian Recipe)

Ingredients: Serves 4

1kg spare ribs, cut into pieces
2 cups oil for deep-frying
1 tablespoon chopped garlic
½ pineapple, peeled and cut into pieces

Marinade:

2 tablespoons light soy sauce
3 tablespoons corn flour
½ tablespoon sesame oil
2 tablespoons plain flour

Seasoning:

200ml tomato sauce
60ml chili sauce
1 tablespoon sugar
500ml water

Method:

Mix spare ribs with marinade and marinate for 3 hours. Heat up oil for deep-frying, deep-fry spare ribs until golden brown. Dish and drain. Leave 1 tablespoon oil in wok and sauté garlic until fragrant. Add pineapple and stir-fry until aromatic. Add in spare ribs, seasoning and bring to boil. Lower the heat and simmer for 30 minutes or until spare ribs are tender. Dish up and serve.

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