

## Crispy Salt Ribs Recipe

### Ingredients:

5-6 lb back ribs

### Seasonings:

1 tablespoon cooking wine

1 tablespoon soy sauce

1 teaspoon sugar

1/4 teaspoon five-spice powder

1/2 cup yam flour (alternatively you can use cornflour)

### Method:

Chop the ribs into small pieces and rinse them well. Marinate in seasoning for 30 minutes. Coat each piece of rib evenly with a layer of yam flour, squeeze tightly until secure and set aside for about 10 minutes, until the flour is slightly moistened, to prevent the skin from falling off easily. Then deep-fry in smoking oil until brown and remove. Serve hot.

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