

Marinated Pork Ribs Recipe

Ingredients:

500g pork spareribs, cut into bite-size pieces

Marinade:

1 tablespoon corn flour

1 red chili, chopped finely (discard seeds)

2 cloves garlic, peeled and chopped finely

1 tablespoon garlic-chili sauce

1 tablespoon mashed fermented soy beans

2 tablespoons sugar

1 tablespoon dark soy sauce

4 tablespoons water

A few dashes of pepper

2 teaspoons sesame oil

1 tablespoon corn oil, optional

Method:

Wash pork ribs well and dry with paper towels. Mix all the marinade ingredients, adding sesame oil and corn oil (optional) last; marinate pork ribs for at least 1 hour or up to 24 hours. Preheat oven to 200 degrees Celsius for about 10 minutes. Arrange pork ribs on a baking tray, pouring over the remaining marinade. Roast for 30 to 40 minutes, turning them over halfway through cooking. When ribs are done, they should be a rich brown color.

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