

## Pork Ribs Stew Recipe

### Ingredients:

300 g spareribs or minced pork or chicken  
4 cabbage leaves (you may use more if you want to)  
1 carrot, peeled  
2 potatoes, peeled  
2 chicken franks, washed or ½ tin Spam luncheon meat, if desired  
1 onion, peeled  
2 cloves  
2.5-cm cinnamon stick  
2 soda biscuits or breadcrumbs  
1 sprig scallion, trimmed  
1 sprig coriander (cilantro) leaves  
1 tablespoon oil  
420+ ml water  
1 teaspoon salt  
1 teaspoon pepper

### Marinade Ingredients:

1 teaspoon pepper  
1 teaspoon salt  
1 teaspoon sugar  
¼ teaspoon dark soy sauce

### Method:

Wash and drain spareribs. Marinate with pepper, salt, sugar and dark soy sauce for 20 minutes. If using mince, marinate with seasonings, 1 beaten egg and 2-3 teaspoons ground biscuit or breadcrumbs. Mix well and form into small balls. Lightly fry in oil. Wash and cut each cabbage leaf into 4. Wash and cut carrot diagonally. Cut potatoes into 4 and shallow fry until brown. Cut chicken franks each into 3. If using luncheon meat, halve and then cut into 4. Wash onion and cut into 4. Wash cloves and cinnamon sticks and leave aside. Crush and grind soda biscuits. Wash scallions and coriander under running tap water. Cut into 5-cm segments. Heat oil in a pot and fry onions, cloves and cinnamon until fragrant and onion is soft. Add marinated spareribs or fried meatballs and fry until meat changes color. Add 420 ml water, salt and pepper. Simmer over low heat for about 45 minutes until meat is cooked and tender. Add carrot, potatoes and cabbage and cook until soft for about 5 minutes. Add chicken franks and biscuit crumbs. If stew is too thick, add a little more water for desired consistency. Garnish with scallion and coriander before serving.