

Roasted Spare Ribs Recipe

Ingredients:

250 g bottle of hoisin sauce
2 cups dried soya beans, soaked in water for at least 1 hour
2 kg spare ribs, chopped into large pieces
1 tablespoon sesame oil
2 tablespoons rice wine
Black pepper

Method:

Place ribs in a baking tray, prick randomly with a fork and pour over the hoisin sauce. Drizzle over sesame oil and rice wine. Grind some black pepper over. Leave covered at least four hours if not overnight (covered) in the fridge. This is not essential but it does tenderize the meat greatly. Boil the soaked beans in a pot of water until they are tender. Mix them with the marinated ribs. Heat oven to 200 degrees Celsius. Place tray of ribs and beans, covered with foil, in the middle of the oven. Roast for 15 minutes, then turn down heat to 180 degrees Celsius and cook for another hour or so. Remove foil during the last 15 minutes to brown top.

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