

Simmered Radish and Spareribs Recipe

Ingredients: Serves 4

2 strips pork ribs, cleaned and cut into 1½-inch strips

1 no white radish, peeled and cut into chunks

5 pips garlic, peeled and chopped

Marinade:

1 teaspoon Maggi seasoning or light soy sauce

½ teaspoon sugar

1 teaspoon salt

1 tablespoon Chinese cooking wine or Shao Xing wine

1 teaspoon tapioca flour

Seasoning:

½ teaspoon dark soy sauce

½ teaspoon chicken granules or 4 tablespoons chicken stock

½ teaspoon sugar

salt to taste

Method:

Marinate pork ribs for 3-4 hours or preferably overnight. Deep-fry until golden brown in hot oil. Dish up and leave 1 tablespoon oil in the pan to sauté garlic. Add fried pork ribs and radish. Stir a while and add in seasoning and 1 rice bowl of water. Cover and simmer on low heat until pork ribs are tender. Serve hot with steamed white jasmine rice.

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