

Spicy Spareribs Recipe

(Chinese Recipe)

Ingredients:

1 kg Chinese-style pork spareribs
1 egg, beaten
2-3 tablespoons plain (all-purpose) flour
Oil for deep-frying
2 scallions, finely chopped
2 small red chilies, finely chopped

Marinade:

½ teaspoon ground Sichuan peppercorns
½ teaspoon five-spice powder
½ teaspoon salt
1 tablespoon light soy sauce
1 tablespoon Chinese rice wine
¼ teaspoon roasted sesame oil

Method:

Ask the butcher to cut the slab of spareribs crosswise into thirds that measure 4-5 cm in length, or use a cleaver to do so yourself. Cut the ribs between the bones to separate them. To make the marinade, combine the ingredients in a bowl. Add the ribs and toss lightly. Marinate in the fridge for at least 3 hours, or overnight. Mix the egg, flour and a little water to form a smooth batter the consistency of thickened cream. Fill a wok one-quarter full of oil. Heat the oil to 180 degrees Celsius, or until a piece of bread fries golden brown in 15 seconds when dropped in the oil. Dip the ribs in the batter and fry in batches for 5 minutes until they are crisp and golden, stirring to separate them, then remove and drain. Reheat the oil and fry the ribs for 2 minutes to darken the color. Remove and drain on paper towels. Soak the scallions and chilies in the hot oil (with the heat off) for 2 minutes. Remove with a wire strainer or slotted spoon and sprinkle over the ribs. Serve.

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