

## Steamed Pork Ribs with Rice Flour Recipe

**Ingredients:** Serves 2-4

450g baby back pork spareribs, cut lengthwise into individual ribs and chopped with a cleaver into 1-inch pieces  
1 scallion, white and green parts, trimmed and minced  
1 tablespoon soy sauce  
1 tablespoon rice wine or dry sherry  
1 tablespoon vegetable oil  
1 teaspoon dark sesame oil  
1 teaspoon peeled and minced fresh ginger  
½ teaspoon ground white pepper  
1 teaspoon hot chili paste  
a pinch of salt  
One 50g package Ruy Fah Steamed Powder

**Method:**

Combine the ribs, scallion, soy sauce, rice wine, vegetable oil, sesame oil, ginger, white pepper, hot chili paste and salt in a large bowl. Cover and refrigerate for an hour. Fill the bottom of an Asian-style steamer with 2 inches of water and bring it to a boil over high heat. Choose a heatproof ceramic bowl to fit in the top of the steamer. Place the ribs in the bowl, sprinkle with the Steam Powder, and mix well to coat. Place the bowl in the steamer, and cover. Steam with a full head of steam until the ribs are tender, about an hour, adding hot water as necessary. Serve immediately. The secret ingredient is available in different forms; they are all interchangeable, and all will have "Steam Powder" on the label. McCormick's Sichuan-style Fen Zheng Rou Seasoning comes in about 40g-package, and Ruy Fah Steam Powder usually comes in about 50g-packages. They are interchangeable - the extra will not make a difference in the dish. Ruy Fah Steam Powder is a combination of coarsely ground uncooked rice with ground cinnamon, cumin, star anise and pepper.

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