

## Steamed Spare Ribs in Lotus Leaf Recipe

**Ingredients:** Serves 4

600g spare ribs  
1 big onion (wedged)  
10 shiitake mushrooms (soaked)  
10 red dates  
1 tablespoon chopped garlic  
1 tablespoon chopped ginger  
1 tablespoon chopped red chilies  
2 pieces lotus leaf  
250ml chicken stock/water

**Marinade:**

1 tablespoon light soy sauce  
a little dark soy sauce

**Seasonings:**

1 tablespoon bean paste  
1 tablespoon tomato sauce  
1 tablespoon sugar  
½ tablespoon light soy sauce  
½ teaspoon dark soy sauce  
1 teaspoon sesame oil  
1 teaspoon pepper  
1 tablespoon oyster sauce

**Method:**

Soak lotus leaf into cool water until soft, blanch into boiling water for a while. Dish up, drain and leave aside. Cut spare ribs into convenient pieces, add in marinade to mix well. Deep-fry into hot oil until golden brown. Dish up. Leave 1 tablespoon oil in a preheated wok to sauté the chopped garlic, ginger and chilies until fragrant. Add in a little light soy sauce, stir-fry for a while until aromatic. Add in pre-fried spare ribs, onion, mushroom, red dates, seasoning and chicken stock. Bring to a boil, then simmer over medium heat for 15 minutes, thicken the gravy with a little corn flour mixture. Place the lotus leaf in a deep bowl. Add in all ingredients and gravy. Covered, steam over high heat for approximately an hour until ribs are cooked and tender. Remove from heat. Serve hot with steamed white jasmine rice.