

Steamed Spareribs in Lotus Leaves Recipe

Ingredients: Serves 4

8 pieces pork spareribs (6cm long)
2 pieces dried lotus leaves
1 cup flavored rice powder

Marinades:

2 stalks scallion
2 tablespoons soy sauce
1 tablespoon sugar
1 tablespoon wine
2 tablespoons oil
2 teaspoons soy bean paste
1 cube red fermented bean curd (optional)
3 tablespoons water

Method:

For this dish, you shall choose those spareribs with some pork fat on it. Rinse and pat dry, mix with marinades, leave for an hour. Clean dried lotus leaves, soak in warm water until soft. Wipe dry, cut off the steam part, then divide each one into 4 pieces. Mix rice powder with ribs, coat ribs with rice powder as much as possible. Wrap one sparerib with one piece of lotus leaf to form a rectangle shape. Place in a bowl. Steam ribs over medium heat for about 3½ hours until spareribs are soft enough. Serve hot. Since this dish takes a long time to steam, you may cook more portions at once and freeze them for later.

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