

Steamed Spareribs with Preserved Plums Recipe

(Chinese Recipes)

Ingredients: Serves 4-6

1 lb lean spareribs, cut across meat and bone into 30 pieces, each 1½ inches thick -
have the butcher do this (2 cups)
½ teaspoon baking soda
5 preserved plums, pitted and mashed
5 garlic cloves, peeled and minced
4 teaspoons bean sauce
1 tablespoon soy sauce
1 teaspoon dark soy sauce
1 tablespoon Chinese white rice wine or gin
1½ teaspoons minced fresh ginger
1 tablespoon sugar
1½ tablespoons Chinese white rice vinegar or distilled vinegar
1 tablespoon cornstarch
Pinch freshly ground white pepper

Method:

Wash and dry the spareribs, place in a large mixing bowl, add the baking soda, and mix well. Allow to rest, covered, in the refrigerator for 2 hours. Place the mashed plums and minced garlic in a small bowl and blend together. Place the spareribs and all other ingredients, including the plum-garlic mixture, in a steamproof dish, mix well, and marinate in the refrigerator for at least 8 hours or overnight. Before cooking, return to room temperature. Place the steamproof dish with spareribs and marinade in a steamer. Cover and steam for 45 minutes, until the spareribs are tender. Turn off the heat. Serve the spareribs directly from the steamproof dish, accompanied by cooked rice.

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