

Sweet and Sour Spareribs Recipe

Ingredients: Serves 4

1½ lb lean baby back pork spareribs, cut into single ribs
⅓ cup packed dark brown sugar
⅓ cup Chinkiang or balsamic vinegar
1 teaspoon unsalted butter
½ teaspoon lime juice
1 teaspoon lime zest, optional
1 teaspoon salt or to taste
½ teaspoon sugar
1 teaspoon cornstarch
1 teaspoon Shao Hsing rice wine or dry sherry
½ teaspoon light soy sauce
2 tablespoon cooking oil

Method:

In a bowl, combine ½ teaspoon salt, the sugar, cornstarch, rice wine, light soy sauce and ½ teaspoon cooking oil. Add the spareribs and combine. Marinate for at least 3 hours. Pat dry completely with paper towels and leave aside. Heat wok over high heat and add in the remaining 1½ tablespoons of cooking oil and add the spareribs meat side down, spreading them in the wok. Reduce the heat to medium and pan-fry undisturbed for 5 minutes, letting the spareribs brown. Then using a spatula, turn the spareribs over and pan-fry an additional 5 minutes. Add the brown sugar, vinegar and the remaining ½ teaspoon of salt with ⅓ cup water to the wok and bring to a boil over medium-high heat. Turn the ribs meat side down. Cover, reduce the heat to low, and simmer 1 to 1½ hours, until the meat is tender. Add the butter and lime juice and stir to combine. Garnish with lime zest if desired.

Note: Instead of pan-fry the spareribs, they can also be floured and then deep-fried.

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