



*Enjoy with Merlot*

## SWEET AND SOUR SPARE RIBS

1½ lbs meaty Spare Ribs cut into 1½” pieces  
(2-3 across the bone - *many butchers will do this for you*)

4 pieces ½ inch thick smashed ginger

4 scallions smashed  
1 Tbsp Shaoxing wine  
1 tsp Salt

Combine ribs in a pot and cover with water. Bring to a boil and skim, then add the above ingredients and simmer 25 minutes, drain and reserve 1 cup of the broth. Remove the meat, let cool and drain well. In a small but deep pot of hot peanut or vegetable oil, heated to 360 degrees, deep fry the pieces of pork. Place on a clean plate until all are cooked. Refrigerate if not finishing now.

If finishing, fry 2 Tbsp peeled and julienned ginger and 3 scallions cut into nice angle slices in a small amount of the oil to garnish ribs at the end.

To 1 cup reserved broth add:

2 Tbs dark soy sauce

4 Tbs white sugar

1 Tbs Chinese black or rice vinegar

1 tsp sesame oil

Place ribs in a pan and add above mixture. Bring to a boil and simmer at a fast light boiling rate until the ribs are hot and sauce has reduced and is nicely coating the ribs.

Serves 4 as an appetizer or 6 as part of a multi-course meal.