

Chinese Spare Ribs



Background: One of my favorite dishes as a kid, my dad would make this dish for me and my brother every now and then. It's a sweet tangy meal that goes well with rice. In our family, we called it "Pai Gu"

Ingredients (May scale with Quantity):

- Pork Spare Rib Cross Cut [4 lb]
- Soy Sauce [$\frac{1}{2}$ Cup]
- Cooking Wine [$\frac{1}{2}$ Cup]
- Vinegar [$\frac{1}{2}$ Cup]
- Chili Paste [4 Tablespoons]
- Sugar [2 Tablespoons]
- Ginger
- White Onion
- Jalapeno Slices
- Green Onion Chopped
- Sesame Seeds



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Directions:

1. Photo for Reference:
(Pork Spare Rib Cross Cut from Ranch 99 Market)
2. Cut Spare Ribs into small blocks. Place ribs in pot of boiling water to drain blood out.
3. After boiling for 5-7 min, Strain meat and rinse with cold water. May need thorough rinse to remove blood remnants



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Directions:

4. Prepare skillet of wine, chilli paste, soy sauce, vinegar, sugar, ginger, onion, jalapenos.
5. Combine Spare ribs into skillet and stir
6. Continue stirring until meat soaks up all the sauce. Cover pot and add necessary ingredients for desired taste preference



Protein

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7. Garnish with green onion and sesame seeds. Serve and Enjoy!

