

Ring Cooking

排骨 Pork spare ribs

Ingredients zairyo :

● 800g of pork spare ribs

A: 3 table spoons of sake

3 table spoons of mirin

5 table spoons of soy sauce

4 tea spoons of garlic paste

about 1 table spoon of sesame oil

B: about 5 table spoons of starch

Recipe :

1. Put A inside a plastic bag and season the ribs.
Leave overnight or for over 60 minutes.

2. Add starch. Deep fry (180°C) or grill the ribs
(about 60 minutes at 200°C) Watch carefully so that
the ribs don't burn!

3. Serve with green vegetables (boil)
or stir fry