

## Easy Home Cooking Ribs(红烧排骨) Yummy Yummy!

### Ingredients

- 1 rack spareribs, cut into individual ribs
- 3 garlic
- 2 cinnamon
- 2 green onions
- 1 crystal rock candy (if you are unable to get crystal rock candy, you can use 2-3 teaspoons regular sugar instead)
- 1/4 cup Chinese cooking wine
- 3/4 cup soy source (strongly recommend Chinese soy source, but other soy sources are also fine)
- 1/2 cup oil
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper
- 1/2 bowl water

### Directions

1. Cut spareribs into individual ribs
2. Add 1/4 cup Chinese cooking wine and 1/4 cup soy source to marinate spareribs for 10-15 minutes
3. Chopped garlic and green onions
4. Add 1/2 cup oil into the pan, adjust the heat to medium-high heat
5. Add chopped garlic into the pan and stir for 15 seconds
6. Add chopped green onions, 2 cinnamon and 1 crystal rock candy into the pan and stir together with garlic for 15 seconds
7. Add spareribs and continue stirring for about 2 minutes
8. Add 1/2 cup soy source, 1/2 teaspoon salt and 1/2 teaspoon ground pepper and stir a few times until the spareribs turn lightly brown on both side
9. Add 1/2 bowl water and make sure it's just over the ribs
10. Cover and adjust the heat to high until it boils (about 2-4 minutes)
11. Adjust the heat to medium-low for slowing cooking about 15-20 minutes until the meat is tender and the sauce starts to thicken slightly.
12. It is ready and enjoy!

- Tips:**
1. Cook in medium-high heat at the beginning in order to avoid oil spills
  2. You can buy Chinese cooking wine from any Chinese grocery store
  3. Stir fry garlic first, it will help improve the taste of spareribs
  4. Any pork ribs will work fine, but smaller ribs get better taste
  5. Do not add too much water, just a little bit over spareribs

Thanks for watching, please email me or leave me comments if you have any questions or feedback

Email: [mingscooking@gmail.com](mailto:mingscooking@gmail.com)

